• MONOGRAPH NO.: 4A2

ITEM: Cheese Spread (CSP)

NSN: 8940-01-295-1149 ITEM SPECIFICATION: MIL-C-44068

APPROXIMATE CALORIC VALUE PER SERVING: 170

CHARACTERISTICS OF ITEM:

APPEARANCE: After kneading, spread should be smooth, homogeneous, pasty, dull yellow or off-white.

ODOR: Medium cured to sharp cheddar cheese.

FLAVOR: Cream cheese to sharp cheddar, cooked milk.

TEXTURE: Smooth, buttery consistency and easily spreadable at 70 degrees F.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 66 months 80 DEGREES F: 54 months 90 DEGREES F: 42 months 100 DEGREES F: 30 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Off-white cheese - medium gray to moderately tan. Yellow colored cheese - color varies from faded yellow to moderate tan to brown; may exhibit slight green areas at edges; product tends to separate (oil off).

ODOR: Old cheddar, scorched milk, sour.

FLAVOR: Bitter, overcooked/scorched milk, slight metallic, acidic/sour.

TEXTURE: Curdled, grainy, gummy, rubbery, excessively thick or excessively oily or oiled off.

UNIQUE EXAMINATION/TEST PROCEDURES: Package must be kneaded prior to opening for examination of the product. If mold growth is observed, examine pouch closely for tears, cuts or holes,

especially at the product edge of the seals and pouch body. If pouch integrity has been compromised, score the pouch defect and note the mold finding in the narrative.

SPECIAL NOTES: Color of product varies by year of pack with 1986 to 1988 colors being off-white to light tan, with slight hints of pink noted. The major problem with this item has been the effects of storage on its color. Color changes are unavoidable in this product and should not be the sole deciding factor for making judgments unless the user is unlikely to taste the

product. Some of the problems resulted from cheese being packed prior to cooling. This phenomenon is known as stack burning. Other degradative processes turn off-white cheese to light pink or beige even under ideal storage conditions; yellow cheese tends to fade allowing a browning color to prevail.