

**ITEM:** Peanut Butter (PBT)

**NSN:** 8930-01-225-9801 **ITEM SPECIFICATION:** MIL-C-44068

**APPROXIMATE CALORIC VALUE PER SERVING:** 265 (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Tan to reddish brown, smooth, glossy, thin consistency.

**ODOR:** Fresh roasted peanuts.

**FLAVOR:** Fresh roasted peanuts, balanced sweet/salty peanut flavor, no bitterness.

**TEXTURE:** Very slightly grainy to smooth, sticky mouthfeel.

**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:** Darkening of color, moderately oily/oiled off.

**ODOR:** Musty, rancid, stale.

**FLAVOR:** Moderately bitter, rancid, stale.

**TEXTURE:** Moderate to oiling off (separation of the emulsion); hard and dry core or mass surrounded by extreme oiling off (due to oiling off; product cannot be kneaded back into emulsion).

**UNIQUE EXAMINATION/TEST PROCEDURES:** For open package inspection, evaluate half of the samples from the same producer without kneading and the other half after kneading the contents IAW package instructions. This will assist the inspector in assessing the affect oil separation has on the product after it is kneaded.

**SPECIAL NOTES:** Packages should be kneaded and observed for leakage/bursting. Leaks, if they occur, should be identified as to location (e.g., body of pouch, side seal, end seal at interface between product edge of the seal and the body of the pouch). Due to the nature of the product and processing methodology used, the product may exhibit a slight burnt/over cooked, or slightly oily odor or flavor. These should not be misconstrued as defects during surveillance inspections. This product often has oily films on the surface of the package. If oily, observe package closely for tears, cuts or holes. If package integrity has not been compromised, note the oily package in the remarks but do not score it as a defect. Flexible package is designed to yield approximately 1.5 ounces (42.5 grams).

