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\* **MONOGRAPH NO.: MCW/LP 40**  
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**ITEM: Beverage Base, Powder, Apple Cider**

**NSN: 8960-01-266-1725 (BAC)**

**ITEM SPECIFICATION: MIL-B-44281**

**APPROXIMATE CALORIC VALUE: 202 Kilocalories (PRIMARY)**

**CHARACTERISTIC OF ITEM:**

**APPEARANCE: Dehydrated; very fine powder, off white to beige with tiny brown black specs.  
Rehydrated; clear, golden brown liquid, with slight, frothy, surface bubbles.**

**ODOR: Slight green apple and cinnamon.**

**FLAVOR: Slight cinnamon, slight sweet / tart apple.**

**TEXTURE: Dehydrated; free flowing, very fine powder; lumps that occur can be broken apart by light finger pressure. Rehydrated; light, thin syrupy body producing a slightly astringent mouth feel.**

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE: Dehydrated; lumpy or caked, not free flowing. Rehydrated; color variance, dark brown.**

**ODOR: Perfume; not apple:**

**FLAVOR: Perfume, lack of apple flavor; lack of sweetness, extreme bitterness or sourness.**

**TEXTURE: Setting or undissolved material when rehydrated, produces an excessively astringent mouth feel.**

**UNIQUE EXAMINATION /TESTPROCEDURE: Initial exam should be done in the dry state. For final exam; prepare beverage in accordance with package instructions. Check package seal integrity for poor seals due to improper sealing or product in the seal area.**

**SPECIAL NOTES: Serviceability is significantly affected if the powder is caked. Caking is an indication of high moisture levels, absence of anticaking ingredient and / or extremely, high storage temperatures, 1.0. over 125 F for more than one month. Perfume odors and flavors are indications of poor quality apple flavoring. Strong vitamin odor and flavor indicate vitamin breakdown.**