

17 April 2014  
NSN: 8920-01-369-1435 (SHB)

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\* MONOGRAPH: FPS/GP 04  
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Item: **Shortbread bar**

Document: **PCR-C-084, Compressed Bars, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **260**                      Component Classification: **Primary**

Estimated Shelf Life: **60 months at 80°F**

### **Item Characteristics**

Appearance:      Intact, dense and compact bar with a flat surface. Dull, light tan, off-white, and golden brown mottled color.

Odor:              Sweet toasted wheat and shortening.

Flavor:            Sweet toasted wheat and shortening.

Texture:          Easy to bite, slightly brittle, slightly grainy and crumbles in mouth.

### **Possible Deteriorative Changes**

Appearance:      Dark brown/black areas, excessive crumbling (more than three pieces).

Odor:              Rancid, old shortening (painty, cardboard, soapy, stale), old wheat flour, raw note, low butter/shortening, scorched.

Flavor:            Rancid, old shortening (painty, cardboard, soapy, stale), old wheat flour, raw/uncooked dough, low butter, scorched, less sweet.

Texture:          Excessive crumbling or firmness, hard bite, crystallized, excessively chewy, pasty.

### **Unique Examination/Test Procedures**

Check odor on just opened package for best evaluation of quality. Check for vacuum packaging. Crumbling may occur during excess handling.

### **Special Notes**

NA