

Item: **Granola bar**

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

Approximate Caloric Value Per Serving: **230** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Intact, dense and compact bar with a flat surface. Golden-brown, tan, and cream mottled color. Contains distinct oat flakes and a rough looking internal texture.

Rehydrated: Milky, cream or tan colored liquid with small pieces of granola.

Odor: Cooked flour and sweet toasted oat grain with slight cinnamon spice.

Flavor: Cooked flour and sweet toasted oat grain with slight cinnamon spice.

Texture: Easy to bite, moderately firm, chewy, flaky, crunchy and crumbles in mouth.

**Possible Deteriorative Changes**

Appearance: Darkening, black/burnt spots, excessive crumbs, unidentifiable cornflakes, uneven surface, broken (more than three pieces).

Odor: Rancid, soapy, old grain, cardboard, stale, burnt, musty.

Flavor: Rancid, soapy, old grain, cardboard, musty, stale decreased sweetness, bitter, burnt.

Texture: Excessive crumble, increased firmness, hard bite, crystallized, dry, grainy.

**Unique Examination/Test Procedures**

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

**Special Notes**

NA