

ITEM: Strawberry Jam (JLS)

MONOGRAPH NO.: KE2

VENDOR: Thermo-Pak

APPROXIMATE CALORIC VALUE: 76 to 149 Kilocalories.

CHARACTERISTICS OF ITEM:

APPEARANCE: Medium to dark red gel with suspended pieces of strawberry pulp and seeds; very slight weeping of liquid from gel is permissible.

ODOR: Sweet, cooked strawberry.

FLAVOR: Sweet, cooked strawberry.

TEXTURE: Thick, smooth, soft gel with tender strawberry pulp and seeds.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Darkening of color; increased weeping of liquid from gel.

ODOR: Moderate increase in fermentation.

FLAVOR: Increased sweetness with an extreme decrease in strawberry flavor.

TEXTURE: Slightly thicker, soft gel due to increased weeping of liquid from gel.

UNIQUE EXAMINATION/TEST PROCEDURES: Do not knead package prior to opening as this will damage the gel structure. Open the package by cutting off three seals and laying it open like a book so as to expose the product. If mold is noted or suspected, examine the pouch very closely for tears, cuts or holes. If the package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check product for weeping, place it on a flat smooth surface such as a paper plate or egg breakout dish.

SPECIAL NOTES: The degree of loss of strawberry flavor can be expected to vary with the vendor and DOP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored as a defect.