
MONOGRAPH No. BO3

ITEM: Creamer, Non-dairy, Dry

SPECIFICATION: CID A-A-20043B

NSN: 8940 00 782 3161

APPROXIMATE CALORIC VALUE PER SERVING: 20

COMPONENT CLASSIFICATION: Ancillary

CHARACTERISTICS OF ITEM:

APPEARANCE: Dry state: White to light cream color, granular powder that is free flowing, free of lumps (see Special Notes).

ODOR: Should approximate that of commercial, spray dried, non-dairy creamer

FLAVOR: Should approximate that of commercial, spray dried, non-dairy creamer.

TEXTURE: Dry state: Granular, free-flowing powder, free of lumps/caked masses (see Special Notes). When used in coffee it should disperse/dissolve rapidly without curdling and with only a slight trace of melted fat on the surface.

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 Darkened, lumpy or caked (see Special Notes).

ODOR: Rancid, stale.

FLAVOR: Rancid, stale, oxidized, bitter, soapy, tallowy.

TEXTURE: Lumpy, clumped, caked (see Special Notes).

UNIQUE EXAMINATION/TEST PROCEDURES: Initially examine in dry state for appearance and texture; then examine in instant coffee. If product is caked or lumped in dry state, examine the package closely for cuts, tears, holes or open seals. Inserting a pocket flashlight inside the package while in a dark room often aids in identifying package integrity defects. Also shake package

vigorously ten times and observe for minute quantities of product that may sift out of package especially at the juncture of the seams and the folded edge of the package. The defect is appropriately called a sifter.

SPECIAL NOTES: Lumps that break apart under light pressure (e.g., pressed between the fingers gently) are of no concern. When testing in coffee, drop creamer into coffee and observe particle dispersion for 15 seconds; then stir coffee for 15 seconds and observe after one minute for the defects described above.