

18 May 2007

NSN: 8940-01-545-1789

(DBCB)

MONOGRAPH NO: FS3-03

Item: **Dessert Bar, Shelf Stable, Chocolate Banana Nut (Flavor III)**

Document: **PCR-D-004, Dessert Bar, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **220**

Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Intact and free of cracks, smooth surface, dense structure, medium brown color, small walnut pieces visible throughout, may have visible dark chocolate chips.

Odor: Moderate banana and a mild cocoa odor, mild sweet cream and a mild walnut flavor, free of coconut odor.

Flavor: Moderate banana and a mild cocoa flavor, mild sweet cream and a mild walnut flavor, free of coconut flavor.

Texture: Dense matrix with smooth, creamy mouth feel, firm nut pieces throughout.

Possible Deteriorative Changes

Appearance: Darkened, crumbly, dense fudgy paste. Dessert bar sticking to package.

Odor: Rancid, stale, oxidized, old cooking oil. Loss of banana odor. Old/rotten banana.

Flavor: Rancid, oxidized, stale. Loss of and/or old/rotten banana.

Texture: Excessively firm, crumbly.

Unique Examination/Test Procedures

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes

NA