NSN: **8960 01 582 6624** (CPD) * MONOGRAPH NO: FS2-01

Item: Chocolate Protein Drink Powder

Document: PCR-C-082, Chocolate Protein Drink Powder, Packaged in a Flexible Pouch, Shelf

Stable

Approximate Caloric Value Per Serving: **240** Component Classification: **Primary**

Estimated Shelf Life: 36 months at 80°F

Item Characteristics

Powdered product: Uniform blend of dry homogenous ingredients with a medium to

Appearance: dark brown color with no discernable lumps (see Special Notes).

Hydrated product: Uniform dark brown color with no discernable lumps.

Odor: Powdered product: Dark chocolate and sweet dairy.

Hydrated product: Sweet cocoa.

Flavor: Hydrated product: Semi-sweet chocolate and sweet dairy.

Powdered product: Free flowing with no discernable lumps (see Special Notes).

Texture: Hydrated product: Smooth, creamy with a moderately thick consistency with no

discernable lumps or chalkiness.

Possible Deteriorative Changes

Powdered product: Caking, lumpiness, dark specks, darkened areas (see Special

Appearance: Notes).

Hydrated product: Darkening, browning.

Powdered product: Moderate loss of dark chocolate and sweet dairy odor, scorched,

oxidized, rancid, non-typical odor.

Odor: Hydrated product: Moderate loss of sweet cocoa odor, scorched, oxidized, rancid, non-

typical odor.

Flavor: Hydrated product: Moderate loss of semi-sweet chocolate and sweet dairy flavor,

scorched, oxidized, rancid, non-typical flavor.

Powdered product: Caked, lumpy (see Special Notes).

Texture: Hydrated product: Not smooth, not creamy, not moderately thick or has discernable

lumps, chalkiness or sedimentation.

Unique Examination/Test Procedures

Initial examination should be done in the dry state; final examination and evaluation should be done after hydration following package instructions. Even if product is caked, it should be reconstituted to determine the report for future reference.

Special Notes

Product may contain small lumps that are of no concern provided they break or fall apart under light finger pressure.