12 August 2024
NSN: 8920001490795

Item: **Crackers, Fortified, Plain (CFP)**

Document: **PCR-C-037, Crackers, Fortified, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **180** Component Classification: **Primary**

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

Item Characteristics

Appearance:	Two easily separable, square shaped, practically flat and not crushed or broken. Light tan surface color with docker holes, interior crumb paler color than surface. No evidence of excessive baking (material darkened or scorched), may have slightly browned edges. Free from foreign materials.
Odor:	Slightly toasted wheat flour odor. Free from foreign odors.
Flavor:	Bland, slightly salty and toasted wheat flour odor. Free from foreign flavors.
Texture:	Dry and crisp.

Possible Deteriorative Changes

Appearance:	Darkened, but not due to overbaking.
Odor:	Off-odor, stale, rancid, or musty.
Flavor:	Off-flavor, bitter, or rancid.
Texture:	Excessively dry, crumbly, or hard.

Unique Examination/Test Procedures

NA

Special Notes

Serviceability of the cracker is considered significantly affected when more than 25% of the cracker is crushed or in crumbs. 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.