

Date: 9 August 2017
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* MONOGRAPH M9C

Item: Non-dairy Creamer, Dry

Document: CID A-A-20043 Creamer, Non-dairy, Dry

Approximate Caloric Value Per Serving: 19-21 Component Classification: Ancillary

Estimated Shelf Life: 36 months at 80°F

Item Characteristics

Appearance: Dry state: White to light cream color, granular powder that is free flowing and 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.

Possible Deteriorative Changes

Appearance: Rehydrated: Not readily dispersed or dissolved when placed in hot liquid.
Dehydrated: Darkened, lumpy or caked.

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. 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.

Special Notes

Lumps that break apart under light pressure (e.g., pressed between the fingers gently) are of no concern.