

Item: **Nuts and raisins with pan coated chocolate disks (Type II)**

Document: **PCR-N-003, Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **370**

Component Classification: **Primary**

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

Item Characteristics

Appearance: Free flowing mixture of nuts (coated peanuts, coated walnuts, almonds, filberts), coated raisins, and pan coated chocolate disks. Free of clumped ingredients that cannot be broken with light finger pressure. Pan coated chocolate disks have a high gloss candy shell and a double-convex lens shape.

Odor: Unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, raisins and sweet milk chocolate.

Flavor: Unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, raisins and sweet milk chocolate.

Texture: Firm to crunchy nuts; moist, chewy raisins; pan coated chocolate disks of such hardness that they cannot be easily crushed or cracked.

Possible Deteriorative Changes

Appearance: All components darkened or clumped together. Nuts and pan coated disks crushed or broken.

Odor: Stale, rancid nuts or pan coated disks.

Flavor: Stale, rancid nuts or pan coated disks.

Texture: Soft nuts; dry, hard raisins; hard, cracked/broken pan coated disks.

Unique Examination/Test Procedures

Product is considered serviceable if clumps of nuts, raisins, and pan coated chocolate disks can be broken with light finger pressure.

Special Notes

This product pouch shall be nitrogen flushed or contain an oxygen scavenger. If defect such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger. There may be some loose and/or detached skins and peanut splits.