

Item: **Applesauce, Carbohydrate Enhanced, Sweetened, Regular Style, Cinnamon (Type IX)**

Document: **PCR-F-002 Fruits, Wet Pack, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **130** Component Classification: **Secondary**

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

**Item Characteristics**

Appearance: Medium brown color with ground cinnamon throughout. No undissolved complex carbohydrate, no excess weeping.

Odor: Cinnamon.

Flavor: Sweetened applesauce with cinnamon.

Texture: Smooth fine pulp with no undissolved particles.

**Possible Deteriorative Changes**

Appearance: Extreme darkening. More than slight weeping to extreme runniness or syneresis.

Odor: Fermented, sour, apple cider, musty.

Flavor: Musty, old, overly tart or sour, bitter, caramelized, fermented, apple cider.

Texture: Moderate to extreme weeping of fluids from pulp (See Unique Examination Procedures).

**Unique Examination/Test Procedures:**

To examine for excessive weeping, pour product onto a flat unrestricted surface (e.g., bottom of paper plate or cookie sheet) and observe for approximately one minute before making your determination.

**Special Notes:**

Product is normally produced from canned applesauce by heating and filling at pasteurization temperatures. This alters the overall quality of the product compared to applesauce that has only been canned one time. The variety of apples used will also noticeably affect quality factors such as color,

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odor, taste and texture. Serviceability judgments must be made with these factors in mind. Applesauce color is expected to darken only slightly to a moderately medium brown color with ground cinnamon throughout within a few months after DoP. This color change is unavoidable. Once the product color has changed as described, it is not expected to worsen appreciably unless storage conditions are unfavorable. Color should not be the deciding factor unless it is so aesthetically objectionable that the product is unlikely to be consumed.