

Item: **Spread Soup Mix, Cheddar potato with artificial bacon bits (Type II)**

Document: **PCR-S-023, Spread Soup Mix, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **250**

Component Classification: **Primary**

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

Item Characteristics

Appearance: After kneading, product should be smooth; no evidence of heat stress (materially darkened or scorched).
Spread: light creamy yellow, visible dark pink artificial bacon bits, uniform surface sheen; thick and creamy (consistency not firmer than cheese spread and not less firm than butter frosting); may have a slightly grainy and oily appearance.
Soup: creamy, smooth with visible bits of flavor ingredients evenly dispersed.

Odor: Smoky, bacon bit and cheddar cheese.

Flavor: Smoky, cheddar cheese, bacon bit and potato.

Texture: Spread: smooth, spreadable; moderately grainy mouthfeel; crispy, crunchy artificial bacon bits.
Soup: smooth, creamy with small bits of flavor ingredients.

Possible Deteriorative Changes

Appearance: Darkened, scorched, emulsion separation (mottling or curdling or oiling off).

Odor: Old cheddar, scorched, sour, rancid, old potato, excess smoked bacon.

Flavor: Old cheddar, scorched, sour, rancid, old potato, excess smoked bacon.

Texture: Not smooth, not spreadable; excessively grainy mouth feel.
Curdled, grainy, gummy, excessively thick or excessively oiled off.
Hard crunchy pieces of bacon.
Excessive hardening (very firm, hard to bite into)

Unique Examination/Test Procedures

Package must be kneaded prior to opening for examination of the product.
Use as a spread or add 3 ounces hot water and mix to make a soup.

Special Notes NA