

Provisional 11/16
NSN:

* **MONOGRAPH M4MP**

Item: **Crackers, Fortified, Plain, Type I**

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

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

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

Item Characteristics

Appearance: Light tan to medium tan surface color with dock holes; interior crumb a paler color than the surface. Flat, easily separable.

Odor: Slightly toasted wheat flour.

Flavor: Salty to bland cracker flavor.

Texture: Dry, crisp.

Possible Deteriorative Changes

Appearance: Darkened but not due to overbaking.

Odor: Off-odor, stale, rancid, musty.

Flavor: Off-flavor, bitter, 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.