

Provisional 11/16

NSN:

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\* MONOGRAPH NO:  
M5OP

Item: **Cranberries, Sliced, Plain, Not fortified, No Sulfur Dioxide (Type VII, Style B, Flavor 1, Fortification a, Class (1)) (CSN)**

Document: **A-A-20299 Fruits, Infused and Dried and PKG & QAP**

Approximate Caloric Value Per Serving: **150** Component Classification: **Secondary**

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

**Item Characteristics**

Appearance: Red to dark red small slices of dried cranberries.

Odor: Mild fruit, slightly caramelized characteristic of cranberries.

Flavor: Mild, slightly tart characteristic of cranberries.

Texture: Soft and chewy.

**Possible Deteriorative Changes**

Appearance: Darkened or discolored, excessively clumped.

Odor: Loss of fruity character, musty fermented, caramelized.

Flavor: Loss of fruity character, musty fermented, caramelized.

Texture: Extreme chewiness or stickiness.

**Unique Examination/Test Procedures**

NA

**Special Notes**

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The dried cranberries are normally sprayed lightly with vegetable oil to prevent clumping. Some slight oiliness or greasiness may be evident on the surface.