

Provisional 11/16

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NSN: (ONS)

\*MONOGRAPH NO:  
M7FP

Item: **Beverage bases (Powdered), Sweetened with nutritive sweetener, Orange, Fortified with ascorbic acid and enhanced with maltodextrin, (Type II, Flavor 1, Formulation e)**

Document: **CID A-A-20098, Beverage Bases (Powdered) and PKG&QAP**

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

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

**Item Characteristics**

Appearance: Dehydrated product: Uniformly blended, free flowing, and a homogenous dry mixture free of hard lumps. Granulation can vary from fine powder to small agglomerated crystals.

Rehydrated product: Bright orange, sediment free, clear to slightly cloudy.

Odor: Rehydrated product: Distinct orange, sweet and sour.

Flavor: Rehydrated product: Distinct orange, sweet and sour.

Texture: Dehydrated product: Free of hard lumps.  
Rehydrated product: Fully dissolve within two minutes with constant stirring.

**Possible Deteriorative Changes**

Appearance: Rehydrated: Coagulated, jelled, surface frothing, or cloudiness, excessive sediment significantly affecting aesthetic appearance or flavor.

Odor: Burnt, scorched, moldy/mildew.

Flavor: Oxidized or any other flavor not typical of the type of beverage.

Texture: Lumpy or caked, not free flowing.

**Unique Examination/Test Procedures**

Prepare beverage IAW package instructions. Product should dissolve completely within about two minutes.

**Special Notes**

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If slight sedimentation and clouding are observed but the odor and flavor are normal, do not score the sedimentation as a defect during surveillance inspection; make note of it in the narrative for future use. Coagulation/gelation may occur if the original formulation was incorrect or if the product has been temperature abused for a long time. Coagulation / gelation results in clumps of granules that do not readily dissolve when product is reconstituted. Particles tend to float in suspension (look like gel pockets or tapioca granules that are clumped together).