Provisional 11 NSN:	/16 (TPNS)	**************************************
Introduction of the second sec		
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 may vary from a fine powder to small agglomerated crystals. Rehydrated product: Light red, sediment free, clear to slightly cloudy.	
Odor:	Rehydrated product: Tropical fruit blend.	
Flavor:	Rehydrated product: Tropical fruit blend.	
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 froth significantly affecting aesthetic appearance of	
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.	

<u>Unique Examination/Test Procedures</u> Prepare beverage IAW package instructions. Product should dissolve completely within about two minutes.

Special Notes

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*MONOGRAPH NO: M7JP

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).