

INCH-POUND

MIL-DTL-35033F
14 April 2000
SUPERSEDING
MIL-D-35033E
21 November 1989

MILITARY DETAILED SPECIFICATION

DESSERT POWDER, PUDDING, INSTANT

This specification is approved for use by all Departments and Agencies of the Department of Defense.

1. SCOPE

1.1 Scope. This specification covers flavored instant pudding desserts prepared by mixing the powder with reconstituted nonfat dry milk. The product is intended for use by the Department of Defense for operational rations and as an item of general use.

1.2 Classification.

Flavor 1 - Chocolate
Flavor 2 - Vanilla
Flavor 3 - Butterscotch

2. APPLICABLE DOCUMENTS

2.1 Government Documents. The following Government documents form a part of this document to the extent specified herein. Unless otherwise specified, the issues are those in effect on the date of solicitation.

Beneficial comments (recommendations, additions, deletions, clarifications, etc.) and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, by using the Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document or by letter.

MIL-DTL-35033F

FEDERAL STANDARD

FED-STD-595 Colors Used In Government Procurement

(Copies of federal standards are available from: Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.)

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

Applicable provisions of the Federal Food, Drug and Cosmetic Act (21 CFR Parts 1-199).

(This document may be purchased from: Superintendent of Documents, ATTN: New Orders, P. O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (Mastercard or VISA) purchases may be made by calling the Superintendent of Documents on (202) 512-1803.)

DEFENSE SUPPLY CENTER PHILADELPHIA

DSCP Form 2997 Labeling of Metal Cans:
For Subsistence Items

DSCP Form 3507 Loads, Unit:
Preparation of Semiperishable Subsistence Items

(Copies of DSCP Form 2997, and DSCP Form 3507 are available from: Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092.)

2.2 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified, the issues of the documents which are DoD adopted are those listed in the issue of the DODISS specified in the solicitation. Unless otherwise specified, the issues of documents not listed in the DODISS are the issues of the documents cited in the solicitation.

AMERICAN NATIONAL STANDARDS INSTITUTE

ANSI/ASQC Z1.4 Sampling Procedures and Tables for Inspection by Attributes

(Copies of ANSI/ASQC Z1.4 Sampling Procedures and Tables for Inspection by Attributes are available from: American Society for Quality Control, 611 East Wisconsin Avenue, Milwaukee, WI 53202.)

MIL-DTL-35033F

AMERICAN ASSOCIATION OF CEREAL CHEMISTS (AACC)

Approved Methods of the American Association of Cereal Chemists

(Copies of Approved Methods of the American Association of Cereal Chemists are available from: American Association of Cereal Chemists, 3340 Pilot Knob Road, St. Paul, MN 55121.)

ASSOCIATION OF OFFICIAL ANALYTICAL CHEMISTS (AOAC)

Official Methods of Analysis of the Association of Official Analytical Chemists International

(Copies of Official Methods of Analysis of the Association of Official Analytical Chemists International may be obtained from: AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.)

NATIONAL ACADEMY OF SCIENCES

Food Chemicals Codex

(Application for copies should be addressed to the National Academy Press, 2101 Constitution Avenue, N.W., Washington, DC 20418.)

(Technical society and technical association documents are generally available for reference from libraries. They are also distributed among technical groups and using Federal agencies.)

2.3 Order of precedence. In the event of a conflict between the text of this document and the references cited herein, the text of this document takes precedence. Nothing in this document, however, supersedes applicable laws and regulations unless a specific exemption has been obtained.

3. REQUIREMENTS

3.1 Bid sample approval. Unless otherwise specified (see 6.1), duplicate individual samples of at least 5 pounds of each flavor of product that the contractor proposes to furnish, packaged in hermetically sealed cans (or other package which will preclude deterioration of the product), shall be submitted to the contracting officer prior to bid opening. One sample of each duplicate shall be evaluated to determine compliance with 3.4 for the subjective characteristics (flavor, odor, and texture) by technical panel (see 6.2). Color requirements shall be in compliance with 3.4.3. In addition, the samples shall be rated as to overall quality, taking into consideration all the subjective characteristics. The duplicate approved bid sample shall be used as a standard for the subjective characteristics in determining acceptance of intended delivery product.

The approval of any bid sample for the aforementioned characteristics will not constitute approval of the product as meeting the other requirements of this document.

3.2 Ingredients. All ingredients shall be clean, sound, wholesome, and free from foreign material, evidence of rodent and insect infestation, extraneous material, off-flavors, off-odors, and off-colors.

3.2.1 Sugar. Sugar shall be white, refined, granulated cane or beet sugar, or a combination thereof, and shall be "Bakers Special" granulation.

3.2.2 Starch. Starch shall be derived from either waxy maize, dent corn, tapioca, or a combination thereof. The starch shall be modified, cold water swellable, and shall have the following typical analyses:

Chemical

pH: 4.5 - 7.0

Moisture: 9 percent maximum

Particle size

thru U.S. Standard #100 sieve - 95 percent

Viscosity (see 6.3) - Brabender-700 cmg cartridge (head) 1/

Peak viscosity 875-1425 Brabender Units (B.U.)

Percent viscosity drop 58-77 percent of peak maximum

1/ If 350 Head is used, multiply Brabender Units by 2.

3.2.2.1 Starch, instant (for chocolate flavored dessert powder). Starch for chocolate flavored dessert powder shall be derived from either tapioca, or a combination of tapioca and waxy maize. The starch shall be modified, and cold water swellable (pregelatinized). Eighty five percent shall pass through a U.S. Standard number 200 sieve. Product shall be white and contain not more than 5.5 percent moisture.

3.2.3 Cocoa. Cocoa powder shall be prepared from nibs of domestically roasted, mature, well fermented, sound and wholesome cocoa beans, which have been properly dried, cured, and mildly alkalized in accordance with the definitions and standards of the Food and Drug Administration. Neither sodium carbonate nor sodium bicarbonate shall be used in dutching (alkali treatment) process. The pH shall be not less than 6.0 nor more than 7.5, and the fat content (cocoa butter) shall be not less than 10 percent. Chemically extracted cocoa, in part or whole, shall not be acceptable. When washed with petroleum ether, not less than 98 percent by weight shall pass through a U.S. Standard No. 200 sieve. No expeller process cocoa shall be acceptable.

3.2.4 Powdered shortening. Powdered shortening shall be spray dried, free flowing and free from any scorching. It shall be composed of partially hydrogenated vegetable oil, sodium caseinate, corn syrup solids, sodium silicoaluminate, with or without antioxidant. Mono- and diglycerides may be added, and nonfat milk solids may be substituted for sodium caseinate. The powdered shortening shall have the following typical analysis:

Chemical analyses

Total oil, percent	75.0 " 2.5%
Protein, percent	3.0 " 0.5%
Carbohydrate, percent	18.0 " 1.0%
Moisture, percent	1.5 " 0.5%
Ash, percent	2.0 " 1.0%

3.2.5 Dextrose. Dextrose shall be free flowing dextrose hydrate powder and shall comply with the Food Chemicals Codex.

3.2.6 Butterscotch flavor. Butterscotch flavor shall be a natural or synthetic spray dried flavor.

3.2.7 Tetrasodium pyrophosphate, anhydrous. Anhydrous tetrasodium pyrophosphate shall comply with the requirements of the Food Chemicals Codex, shall be water soluble, and shall be pudding grade.

3.2.8 Salt. Salt shall be noniodized, white, refined sodium chloride, with or without anticaking agents, and shall comply with purity standards for sodium chloride of the Food Chemicals Codex.

3.2.9 Disodium phosphate, anhydrous. Anhydrous disodium phosphate shall comply with the requirements of the Food Chemicals Codex.

3.2.10 Sodium caseinate. Sodium caseinate shall be spray dried, food grade sodium caseinate made from fresh skim milk. The sodium caseinate shall be white or a very light cream color.

3.2.11 Titanium dioxide. Titanium dioxide shall comply with the requirements of the Food Chemicals Codex, and shall be water dispersible.

3.2.12 Vanilla flavor. Vanilla flavor shall be pure vanilla or artificial vanilla flavor or a combination thereof.

3.2.13 Yellow No. 5, Yellow No. 6, and butterscotch shade. All colors shall comply with the requirements of the Federal Food, Drug, and Cosmetic Act and regulations promulgated

thereunder. The butterscotch shade shall be a monoblend spray-dried mixture of the following colors.

<u>Color</u>	<u>Percent by weight</u>
FD&C Yellow No. 5	75
FD&C Red No. 40	23
FD&C Blue No. 1	2

In addition, the coloring material shall be ground sufficiently so that it shall readily dissolve without forming color specks (see 3.4).

3.2.14 Creamer, nondairy dry. The dry nondairy creamer shall contain not less than 30 percent fat and shall be a white to light cream color, free-flowing, uniformly granular powder that is free from foreign materials and free from noticeable scorched particles. The product should impart a sweet creamy flavor, free from foreign or objectionable flavors and odors (for example, sour, malty, tallowy, stale, soapy, rancid, or bitter).

3.2.15 Calcium sulfate. Calcium sulfate shall comply with the requirements of the Food Chemicals Codex.

3.2.16 Calcium caseinate. Calcium caseinate shall be spray dried, food grade, white powder made from fresh skim milk.

3.2.17 Carrageenan. Carrageenan shall be the iota form of carrageenan, and shall comply with the requirements of the Food Chemicals Codex. The product shall be the milk viscosity gum derived from red seaweed.

3.2.18 Vanillin. Vanillin shall comply with the requirements of the Food Chemicals Codex.

3.3 Formulation. The vanilla and butterscotch dessert powder shall be prepared according to the formulation below.

<u>Ingredients</u>	<u>Percent by weight</u>	
	<u>Vanilla</u>	<u>Butterscotch</u>
Sugar	69.0 to 72.0	69.0 to 72.0
Starch	16.0 to 17.0	16.0 to 17.0

MIL-DTL-35033F

<u>Ingredients</u>	<u>Percent by weight</u>	
	<u>Vanilla</u>	<u>Butterscotch</u>
Powdered shortening	5.0 to 7.5	5.0 to 7.5
Dextrose	3.0 to 6.0	3.0 to 6.0
Butterscotch flavor	--	1.5 to 2.0
Tetrasodium pyrophosphate, anhydrous	1.2	1.3
Salt	1.1	1.1
Disodium phosphate, anhydrous	0.9	0.9
Sodium caseinate	0.50 to 0.55	0.50 to 0.55
Titanium dioxide	0.20	0.40
Vanilla flavor	0.15 to 0.20	--
Butterscotch shade	--	0.05 to 0.07
FD&C Yellow No. 5	0.007 to 0.01	--
FD&C Yellow No. 6	0.002 to 0.0025	--

3.3.1 Formulation for chocolate flavored dessert powder. The chocolate flavored dessert powder shall be prepared according to the formulation below:

<u>Ingredients</u>	<u>Percent by weight</u>
Sugar	58.40
Cocoa	12.50
Starch, Instant (for Chocolate Flavored Dessert	12.00
Dextrose	5.80
Powdered Shortening	4.80

<u>Ingredients</u>	<u>Percent by weight</u>
Tetrasodium Pyrophosphate, Anhydrous	2.40
Creamer, Nondairy	1.65
Calcium Sulfate	1.20
Salt	0.60
Calcium Caseinate	0.50
Carrageenan	0.10
Vanillin	0.05

3.4 Finished product requirements. The finished product shall comply with the following requirements:

3.4.1 Dessert powder:

- a. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.
- b. There shall be no foreign odor or flavor such as, but not limited to, burnt, scorched, stale, sour, rancid, or moldy.
- c. There shall be no color foreign to the product.
- d. The product shall be a well-mixed, free flowing powder of such particle size that not less than 99 percent shall pass through a U.S. Standard No. 35 sieve.
- e. The moisture content shall be not more than 3.5 percent, by weight.

3.4.2 Prepared product (prepared as specified in footnote 3 of table I):

- a. Prepared pudding and pie filling shall be creamy, smooth textured, devoid of lumps, color specks, and graininess.
- b. Prepared pudding and pie filling shall have the flavor, odor, and appearance characteristic of the specified flavor of pudding and pie filling, as applicable.
- c. Prepared pie filling shall have sufficient rigidity without being rubbery or gummy and shall have clean cut edges when sliced.
- d. Sliced portions of prepared pie filling shall show no evidence of weeping for at least three hours after preparation.

3.4.3 Color. The prepared product shall meet the following color requirements.

	<u>Color range</u>
Flavor 1 (Chocolate)	Not lighter than 20109 nor darker than 20061 of FED-STD-595
Flavor 2 (Vanilla)	Not lighter than 23793 nor darker than 23695 of FED-STD-595
Flavor 3 (Butterscotch)	Not lighter than 10371 nor darker than 30257 of FED-STD-595

3.4.4 Palatability. The finished product shall be equal to or better than the approved bid sample in palatability and overall appearance.

3.5 Plant qualification. The product shall be prepared, processed, and packaged in establishments meeting the requirements of Title 21, Code of Federal Regulations, Part 110, "Current Good Manufacturing Practice in Manufacturing, Packing, or Holding of Human Food", and the plant sanitation requirements of the appropriate Government inspection agency.

3.6 Federal Food, Drug, and Cosmetic Act. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS

4.1 Quality conformance inspection. Unless otherwise specified, sampling for inspection shall be performed in accordance with ANSI/ASQC Z1.4.

4.1.1 Component and material inspection. Components and materials shall be inspected in accordance with all the requirements of referenced documents unless otherwise excluded, amended, modified, or qualified in this specification or applicable purchase document.

4.1.1.1 Ingredient and component examination. Conformance of ingredients and components to identity, condition, and other requirements specified in 3.2 shall be certified by the ingredient supplier or ingredient manufacturer, and compliance shall be verified by examination of pertinent labels, markings, US Grade Certificates, certificates of analyses, or other such valid documents acceptable to the inspection agency. If necessary, each ingredient shall be examined organoleptically or inspected according to generally recognized test methods such as the standard methods described in the Official Methods of Analysis of the Association of Official Analytical Chemists and in the Approved Methods of the American Association of Cereal Chemists, to

determine conformance to the requirements. Any nonconformance to an identity, condition, or other requirement shall be cause for rejection of the ingredient or component lot or of any involved product.

4.1.2 In-process examination. In-process examination shall be performed to determine conformance to the formulation, filling, sealing, and packaging requirements. Any nonconformance revealed by actual examination or by review of records of formulation or of other valid documents shall be cause for rejection of the involved product.

4.1.3 Examination of finished product. The finished product shall be inspected for compliance with the requirements specified in 3.4 utilizing the sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in cans. The sample unit shall be one filled and sealed can. Each flavor shall be examined as a separate lot. The inspection level shall be S-2 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 2.5 for major defects and 4.0 for minor defects. Examination shall be in accordance with Table I.

TABLE I. Product defects 1/ 2/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Dry dessert powder</u>
101		Not free flowing
102		Not uniformly mixed
		<u>Prepared product</u> 3/
103		Not creamy or smooth textured, exhibits rubbery or gummy texture, or presence of lumps, color specks, or graininess
104		Product does not have flavor, odor, and appearance characteristic of the specified flavor of pudding or pie filling
105		Sliced portion of pie shows evidence of weeping within three hours after preparation

TABLE I. Product Defects – Continued 1/ 2/

Category		Defect
<u>Major</u>	<u>Minor</u>	<u>Prepared product</u> <u>3/</u>
	201	Sliced portion of prepared pie filling does not exhibit clean cut edges
	202	Color not as specified
		<u>Weight</u> <u>4/</u>
	203	Net weight of individual can less than 5 pounds 7 ounces for vanilla or butterscotch flavored product
	204	Net weight of individual can less than 4 pounds 15 ounces for chocolate flavored product

1/ The presence of foreign material (for example, glass, dirt, insect parts, hair, wood, metal), foreign odor or flavor (for example, burnt, scorched, moldy, rancid, sour, stale), or foreign color shall be cause for rejection of the lot.

2/ Finished product not equal to or better than the approved bid sample in palatability and overall appearance shall be cause for rejection of the lot.

3/ The dessert powder shall be prepared as pudding or pie filling as described below. Unless otherwise specified, the mix shall be prepared as pie filling and shall be filled into a 9 inch pan with graham cracker or baked pie shell.

For pie filling: For vanilla and butterscotch seven ounces of dessert powder shall be added to 20 fluid ounces of reconstituted nonfat dry milk and mixed for 2 to 3 minutes (15 seconds at low speed and 2 minutes at medium speed). Chill at least 1 hour. For chocolate pie filling, nine ounces of chocolate flavored dessert powder shall be added to 20 fluid ounces of reconstituted nonfat dry milk and prepared as above.

For pudding: For vanilla and butterscotch seven ounces of dessert powder shall be added to 24 fluid ounces of reconstituted nonfat dry milk and mixed for 2 to 3 minutes (15 seconds at low speed and 2 minutes at medium speed). Chill at least 1 hour. For chocolate pudding, nine ounces of chocolate flavored dessert powder shall be added to 24 fluid ounces of reconstituted nonfat dry milk and prepared as above.

4/ The lot shall be rejected if the sample average net weight is less than 5 pounds 8 ounces for vanilla or butterscotch flavored product or is less than 5 pounds for chocolate flavored product.

4.1.4 Examination for particle size of finished product. The dessert powder shall be examined for particle size. Assemble a U.S. Standard number 35 sieve with collecting pan. Place the 100 gram composite sample on the top sieve and attach lid. Place the assembly in a Ro-Tap or equivalent mechanical shaking device and shake for five minutes.

Report the percent materials passing through the sieve. The sample for examination shall be a 1 pound composite of each flavor derived from the number of primary containers indicated by inspection level S-2. Lot size shall be expressed in terms of cans. One determination shall be made utilizing 100 grams of the product from the composite. Results shall be reported to the nearest percent. Any result failing to conform to the particle size requirement in 3.4 shall be classified as a major defect and shall be cause for rejection of the lot.

4.1.5 Moisture content determination. The dessert powder shall be tested for moisture content in accordance with the Official Methods of the AOAC International, Method 925.45A. The sample for testing shall be an 8 ounce composite of each flavor derived from the number of primary containers indicated by inspection level S-2. Lot size shall be expressed in terms of cans. Results shall be reported to the nearest 0.1 percent. Any result failing to conform to the moisture requirement in 3.4 shall be classified as a major defect and shall be cause for rejection of the lot.

4.1.6 Examination of can. Examination of filled and sealed cans shall be in accordance with the U.S. Standards for Condition of Food Containers.

4.1.7 Examination of can labeling. Examination of can labeling shall be in accordance with the examination criteria of DSCP Form 2997.

4.1.8 Shipping container examination. Shipping containers shall be examined in accordance with the U.S. Standards for Condition of Food Containers.

4.1.9 Unit load inspection. Inspection of unit loads shall be in accordance with the examination criteria of DSCP Form 3507.

5. PACKAGING

5.1 Packaging. For acquisition purposes, the packaging requirements shall be as specified in the contract or order (see 6.1). When actual packaging of materiel is to be performed by DoD personnel, these personnel need to contact the responsible packaging activity to ascertain requisite packaging requirements. Packaging requirements are maintained by the Inventory Control Point's packaging activity within the Military Department or Defense Agency, or within the Military Department's System Command. Packaging data retrieval is available from the managing Military Department's or Defense Agency's automated packaging files, CD-ROM products, or by contacting the responsible packaging activity.

6. NOTES

6.1 Ordering data. Acquisition documents must specify the following:

- a. Title, number, and date of this specification.
- b. The dessert powder flavor required (see 1.2).
- c. Issue of DODISS to be cited in the solicitation, and if required, the specific issue of individual documents referenced (see 2.1 and 2.2).
- d. When other than duplicate 5-pound bid samples are to be furnished (see 3.1).
- e. Packaging requirements (see 5.1).

6.2 Bid sample evaluation. Bid samples will be evaluated by the U.S. Army Soldier & Biological Chemical Command, Soldier Systems Center, Combat Feeding Program, Food Engineering Services Team. The bid samples will be subjected to a technical evaluation panel and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

6.3 Viscosity determination of starch (CMLB-113T Brabender). The starch viscosity should be determined as follows (see 3.2.2):

- a. A dry mix containing 26.55 grams (anhydrous weight basis) starch and 132.75 grams sugar (sucrose) is prepared. 1/

1/ Amount of starch (anhydrous weight basis) used is determined as shown in following example. A moisture determination (infrared moisture balance) is done on the starch, which shows it to have 7 percent moisture. Weight of starch is:

$$\frac{26.55}{1.00 - 0.07} = 28.55 \text{ grams}$$

b. The required amount of distilled water and 10.8 grams glacial acetic acid are weighed into a mixing bowl (total weight of ingredients is 576 grams (g)). 2/

c. Over a period of 3 minutes, slowly add dry blend to bowl containing water and acid. During addition, the contents of the bowl are mixed using an electric mixer set at low mixing speed (approximately 75 rpm).

d. Immediately scrape bowl contents into Brabender cup using a rubber spatula.

e. Turn Brabender instrument on with thermoregulator set at 30°C and hold at that setting for 10 minutes. It may be necessary to add Brabender weights to prevent chart pen from going off scale.

f. Set to controlled heating (1 1/2°C per minute increase) and heat to 95°C.

g. Hold 10 minutes at 95°C and take viscosity reading from chart.

2/ Amount of distilled water used is determined as shown in following example:

Starch	28.55 grams
Sugar	132.75 grams
Acetic acid	<u>10.80</u> grams
	172.10 grams

Total grams of ingredients used 576.0 grams.

576.0 grams - 172.1 grams = 403.9 grams water required.

6.4 Subject term (key word) listing.

Pie filling or Pudding

6.5 Changes from previous issue. Asterisks are not used in this revision to identify changes with respect to the previous issue due to the extensiveness of the changes.

6.6 Starch, instant (for chocolate flavored dessert powder). Starco (TM) 447 manufactured by A.E. Staley Manufacturing Co., P.O. Box 151, Decatur, IL 62525 or H-50 (TM) manufactured by National Starch & Chemical Company, P.O. Box 6500, Bridgewater, NJ 08807-0500 meet the requirements of 3.2.2.1 and performs satisfactorily in this product.

6.7 Calcium sulfate. Manufactured by EM Industries, 7 Skyline Drive, Hawthorne, NY 10532 meet the requirements of 3.2.15 and performs satisfactorily in this product.

MIL-DTL-35033F

6.8 Carrageenan (iota). Lactarin MV 406 manufactured by FMC Corporation, Biopolymer Division, 1735 Market Street, Philadelphia PA 19103 meet the requirements of 3.2.17 and performs satisfactorily in this product.

6.9 Vanillin. Vanillin manufactured by Rhodia Inc., Prospect Plains Road, CN 7500, Cranbury NJ 08512 meet the requirements of 3.2.18 and performs satisfactorily in this product.

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

DLA - SS

(Project No. 8940-P045)

Review Activities

Army - MD, QM
Navy - MC

STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

INSTRUCTIONS

1. The preparing activity must complete blocks 1, 2, 3, and 8. In block 1, both the document number and revision letter should be given.
2. The submitter of this form must complete blocks 4, 5, 6, and 7, and send to preparing activity.
3. The preparing activity must provide a reply within 30 days from receipt of the form.

NOTE: This form may not be used to request copies of documents, nor to request waivers, or clarification of requirements on current contracts. Comments submitted on this form do not constitute or imply authorization to waive any portion of the referenced document(s) or to amend contractual requirements.

I RECOMMEND A CHANGE:	1. DOCUMENT NUMBER MIL-DTL-35033F	2. DOCUMENT DATE (YYYYMMDD) 2000/04/14
3. DOCUMENT TITLE DESSERT POWDER, PUDDING, INSTANT		
4. NATURE OF CHANGE <i>(Identify paragraph number and include proposed rewrite, if possible. Attach extra sheets as needed.)</i>		
5. REASON FOR RECOMMENDATION		
6. SUBMITTER		
a. NAME <i>(Last, First, Middle Initial)</i>	b. ORGANIZATION	
c. ADDRESS <i>(Include ZIP Code)</i>	d. TELEPHONE <i>(Include Area Code)</i> (1) Commercial (2) DSN <i>(If applicable)</i>	7. DATE SUBMITTED (YYYYMMDD)
8. PREPARING ACTIVITY		
a. NAME Commander, Defense Supply Center Philadelphia	b. TELEPHONE <i>(Include Area Code)</i> (1) Commercial (215) 737-4435 (2) DSN 444-4435	
c. ADDRESS <i>(Include ZIP Code)</i> 700 Robbins Avenue, ATTN: DSCP-HSL Philadelphia, PA 19111-5092 or fax (215) 737-2963	IF YOU DO NOT RECEIVE A REPLY WITHIN 45 DAYS, CONTACT: Defense Standardization Program Office (DLSC-LM) 8725 John J. Kingman Road, Suite 2533 Fort Belvoir, Virginia 22060-6221 Telephone (703) 767-6888 DSN 427-6888	