
• MONOGRAPH NO.: 3B1

ITEM: Chocolate Pudding (CPU)

NSN: 8940-01-159-1569 ITEM SPECIFICATION: EE-P-2191

APPROXIMATE CALORIC VALUE PER SERVING: 307

CHARACTERISTICS OF ITEM:

APPEARANCE: Smooth, medium thick chocolate pudding. Color profile: Milk chocolate brown.

ODOR: Sweet, typical of heat processed milk cocoa.

FLAVOR: Sweet, full milk cocoa flavor.

TEXTURE: Smooth, medium thick pudding (slight variation expected).

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months
80 DEGREES F: 24 months
90 DEGREES F: 18 months
100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Product may darken slightly; surface may exhibit a slight "skin" covering; slight syneresis expected.

ODOR: Product may exhibit a slight scorched milk odor.

FLAVOR: Product may become slightly bitter or have a slight scorched milk flavor. Soapy taste may occur after prolonged or stressful storage.

TEXTURE: Product may become slightly thicker or firmer.

UNIQUE EXAMINATION/TEST PROCEDURES: None.

SPECIAL NOTES: Can is designed to yield 18 portions of approximately 3/4 cup each (175 grams).