
• MONOGRAPH NO.: 3B4

ITEM: CAKE, MARBLE WITH TOFFEE CRUMB TOPPING - TYPE 3 THERMOHYDROSTABLIZED,
TRAY PACK (CMT)

NSN: 8920 01 389 2275

ITEM SPECIFICATION: MIL C 44235

CHARACTERISTICS OF ITEM:

APPEARANCE: Dense marbled chocolate and vanilla cake with distinct crumb topping. Color profile: Medium to dark brown and light yellow cake swirled. Light tan crumb topping. Light to moderate brown bottom and side surfaces .

ODOR: Sweet chocolate and vanilla cake with sweet slight vanilla crumb topping.

FLAVOR: Sweet vanilla and chocolate cake with sweet slight vanilla flavored crumb topping with toffee flavored chips.

TEXTURE: Dense, moist to slightly dry. Crumbly topping.

ESTIMATED SHELF-LIFE AT 80 DEGREES F: 36 months
100 DEGREES F: 6 months

POSSIBLE DETERIORATIVE CHANGES:

Appearance: Product may darken (both cake and topping).

Odor: Slightly stale or slightly rancid. Slight loss of sweet chocolate and vanilla cake and/or vanilla and toffee topping.

Flavor: Slightly stale or slightly rancid. Cake may have slight chocolate and vanilla flavor loss. Crumb topping may have slight flavor loss.

Texture: May become moderately dry. Toffee chips may become slightly hard.

UNIQUE EXAMINATION/TEST PROCEDURES: Can is designed to yield 18 portions cut 3 rows by 6 rows each.