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• MONOGRAPH NO.: 6A2  
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ITEM: Cocoa Beverage Powder (CBV)

NSN: 8960-01-276-4207

ITEM SPECIFICATION: MIL-C-3031

APPROXIMATE CALORIC VALUE PER SERVING: 192

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: Fine powder, milk cocoa colored, without lumps (see Special Notes). Reconstituted: Milk chocolate colored fluid, good body, well blended, uniform consistency.

ODOR: Sweet milk chocolate, slight coffee creamer.

FLAVOR: Sweet milk chocolate.

TEXTURE: Dehydrated: Loose, dry, powdery, free flowing and without lumps (see Special Notes). Reconstituted: Good body, full rich mouthfeel.

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Caking, lumpiness, dark specs, darkened areas (see Special Notes), overall color tends to fade.

ODOR: Moderate loss of cocoa odor.

FLAVOR: Cooked milk, moderate loss of cocoa flavor.

TEXTURE: Dehydrated: Caked, lumpy (see Special Notes). Reconstituted: Particles should disperse readily in hot or cold water.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 66 months  
80 DEGREES F: 54 months  
90 DEGREES F: 42 months  
100 DEGREES F: 30 months

UNIQUE EXAMINATION/TEST PROCEDURES: Initial examination should be done in the dry state. Final examination and evaluation should be done after reconstituting IAW package instructions. Even if product is caked, it should be reconstituted to determine the effect, if any, the caking has on the beverage.

SPECIAL NOTES: Product may contain lumps which are of no concern provided they break or fall apart under light finger pressure. Dark brown specs appear and become larger masses as moisture is absorbed in the product. Product is packed in package which is designed to yield approximately 8 ounces when rehydrated.