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• MONOGRAPH NO.: 6A8  
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ITEM: Lemon-Lime Beverage (BLL)  
Base

NSN: 8960-01-227-1720 ITEM SPECIFICATION: MIL-B-35023

APPROXIMATE CALORIC VALUE PER SERVING: 150

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: Pale green, fine powder. Rehydrated: Bright pale green, slightly cloudy, pulpy specks of lime throughout.

ODOR: Sweet, lemon-lime.

FLAVOR: Sweet, lemon-lime, slightly artificial.

TEXTURE: Free flowing, fine powder, without lumps that cannot be broken apart by light finger pressure.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months  
80 DEGREES F: 30 months  
90 DEGREES F: 24 months  
100 DEGREES F: 18 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Rehydrated: Coagulated, gelation, surface frothing or cloudiness; excessive sediment significantly affecting aesthetic appearance or flavor.

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.

UNIQUE EXAMINATION/TEST PROCEDURES: Prepare beverage IAW package instructions. Product should dissolve completely within about two minutes.

SPECIAL NOTES: 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 presents as 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).