

ITEM: Fruit Pastry

(POP)

MONOGRAPH NO.: KC2

APPROXIMATE CALORIC VALUE: 208 to 424 Kilocalories.

CHARACTERISTICS OF ITEM:

APPEARANCE: Flat, golden brown/tan pastry with crust vents; moderate to dark red or golden yellow, semi-moist fruit filling. For the pastry with the golden yellow filling, the top surface will be sprinkled with powdered cinnamon.

ODOR: Slightly sweet, fruity or sweet apple cinnamon; baked pastry.

FLAVOR: Low to moderately sweet fruit or sweet apple cinnamon; baked pastry.

TEXTURE: Slightly moist, chewy pastry with a semi-moist smooth filling.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Slight browning of pastry and filling; some seepage of filling through crust vents.

ODOR: Low fruit or apple cinnamon with increased baked pastry.

FLAVOR: Decreased fruit flavor; increased staleness and/or rancidity of pastry.

TEXTURE: Increased chewiness of pastry; increased gumminess of filling.

UNIQUE EXAMINATION/TEST PROCEDURES: This product is vacuum packed. Inspect for 'inadequate vacuum' by firmly grasping the edges of the package and attempt to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. Gently attempt to move product within the pouch by pressing on the product's edge. If the vacuum is inadequate to preserve and protect the product, the product will move easily within the pouch. If mold is observed, check the package closely for tears, cuts or holes. If any are noted, score the package defect and note the mold in the narrative.

SPECIAL NOTES: Serviceability is considered significantly affected when more than 25% of the product is crushed or reduced to powder. If more than one fruit pastry per package, then slight sticking together of pastries may occur. In some packages this item may have an inner wrap. The inner wrap may have an opening, this is not considered a defect.