

**APP A  
DPSCH 4155.2**

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\* **MONOGRAPH NO.: M4A**  
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**ITEM:** Bread, White, Shelf Stable, Pouch

**NSN:** 8920-01-295-9276

**ITEM SPECIFICATION:** MIL-B-44360 (GL)

**APPROXIMATE CALORIC VALUE:** 200 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Tan to brown surface. Bottom surface slightly darker Typical bread appearance with cream to white center and brown crust.

**ODOR:** Typical yeast raised bread.

**TEXTURE:** Firm, chewy. Product will be more chewy than fresh baked bread at ambient temperatures.

**ESTIMATED SHELF LIFE:** At 70°F - >36 months.  
80°F - 36 months.  
90°F - 18 months.  
100°F - 6 - 12 months

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Interior will become darker.

**ODOR AND FLAVOR:** Little change detectable.

**TEXTURE:** Product will become increasingly chewy with age.

**UNIQUE EXAMINATION/TEST PROCEDURES:** Each individual pouch should contain a desiccant / oxygen scavenger sachet. Product should be examined for mold. Defects such as loss of package integrity, absence of desiccant sachet, or failure to add mold inhibitor during manufacture could lead to opportunity for mold growth.

**SPECIAL NOTES:** None