
* MONOGRAPH NO.: M4I

ITEM: Cherry Nut Cake

NSN: 8920-00-149-1079

ITEM SPECIFICATION: MIL-C-44071

APPROXIMATE CALORIC VALUE: 372-369 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Pink, dense cake with pink-red cherries and small pieces of nuts.

ODOR: Bitter almond-cherry, sweet.

FLAVOR: Sweet, bitter-almond-cherry, nutty.

TEXTURE: Dense, chewy cake, moderately moist, small slightly firm pieces of cherries, small firm pieces of nuts.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Moderately darkened surface; oily surface; excessive bleeding of red color from cherries into the cake matrix.

ODOR: Burnt cherry, slight licorice.

FLAVOR: Loss of cherry flavor, scorched/burnt, slight rancidity of the nut pieces, slight licorice, stale.

TEXTURE: Dry and crumbly cake, surface oily.

UNIQUE EXAMINATION/TEST PROCEDURES: Product should be broken into at least five approximately equal pieces or bisected along the long axis into two equal halves so that cross sections of the interior surfaces can be observed for insect infestations, mold and other organoleptic factors. If mold is noted, check the package closely for tears, cuts, or holes. If package integrity is compromised, score the package defect and note the mold in the narrative.

APP A
DPSCH 4155.2

SPECIAL NOTES: Pouch cakes normally appear under cooked instead of having a baked/browned appearance. However, those made in 1984 and earlier years, can be expected to exhibit a dark to very dark color that is often aesthetically displeasing. Those made in 1985 and later years (especially 1986 and 1987) should appear lighter in color, some to the point of appearing under cooked. Since cake pouches are filled without a vacuum, slight puffiness of the pouch can be expected and should not be scored as a surveillance defect. 1987 DoP and later may exhibit some sticking of the product to the pouch. This is due to changes in the specification formula and should not be scored as a defect during surveillance inspection unless it makes the item so objectionable the consumer is unlikely to consume it. Texture of recently reformulated cakes (1987 and later) is slightly more cake like, but still dense and chewy compared to homemade cakes.