

**ITEM:** Cookie(s), with Pan Coated Chocolate Disks

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(MMD)

\* MONOGRAPH: M4U

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**NSN:** 8920-01-493-4545

**ITEM SPECIFICATION:** PCR-C-031

**APPROXIMATE CALORIC VALUE:** 280 Calories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Intact cookie(s); light tan to medium brown exterior color, interior color lighter than surface color, pan coated chocolate disks of assorted colors distributed throughout.

**ODOR:** Cookie(s) – Sweet odor. Pan coated chocolate disk - Sweet, chocolate odor.

**FLAVOR:** Cookie(s) – Sweet odor. Pan coated chocolate disk - Sweet, chocolate flavor.

**TEXTURE:** Cookie(s) – Crisp with a tender texture. Pan coated chocolate disk – hard coating with firm chocolate center.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Cookie(s) - Crushed, broken; darkening of crumb. Pan coated chocolate disk - crushed, cracked coating.

**ODOR:** Oxidized, stale, scorched or other non-typical odor.

**FLAVOR:** Oxidized, stale, scorched or other non-typical flavor.

**TEXTURE:** Cookie(s) - Increased crispness; dry, hard. Pan coated chocolate disk – softening of coating or chocolate center

**UNIQUE EXAMINATION/TEST PROCEDURES:**

**SPECIAL NOTES:** Serviceability of the product is considered significantly affected if there are more than ten grams of crumbs, not discernible pieces, per pouch. Serviceability is also significantly affected if there are more than three broken pieces per cookie. This product should contain an oxygen scavenger packet. If defects such as an oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.

