
*** MONOGRAPH NO.: M5A**

ITEM: Applesauce

NSN: 8915-00-149-1074

ITEM SPECIFICATION: MIL-F-44067

APPROXIMATE CALORIC VALUE: 100-103 Kilocalories (SECONDARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Light yellow color, very fine pulp, very slight weeping.

ODOR: Canned applesauce, slightly sour.

FLAVOR: Canned, tart, sweet applesauce.

TEXTURE: Smooth, fine pulpy finish.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Extreme darkening. More than slight weeping to extreme runniness or syneresis. Splotchy, swirling effect may be evidence of deterioration but must be evaluated carefully for taste and odor before a valid determination can be made.

ODOR: Fermented, sour, apple cider.

FLAVOR: Musty, old, overly tart or sour, bitter, caramelized, fermented, apple cider.

TEXTURE: Moderate to extreme weeping of fluids from pulp (see Unique Examination Procedures).

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UNIQUE EXAMINATION/TEST PROCEDURES: To examine for excessive weeping, pour product onto a flat unrestricted surface (e.g., bottom of paper plate or a cookie sheet) and observe for approximately one minute before making your determination.

SPECIAL NOTES: Product is normally produced from canned applesauce by heating and filling at pasteurization temperatures. This alters the overall quality of the product compared to apple-sauce that has only been canned one time. The variety of apples used will also noticeably affect quality factors such as color, odor, taste and texture. Serviceability judgments must be made with these factors in mind. Applesauce color is expected to darken to a tan to light brown color within a few months after DoP. This color change is unavoidable. Once the product color has changed as described, it is not expected to worsen appreciably unless storage conditions are unfavorable. Color should not be the deciding factor unless it is so aesthetically objectionable that the product is unlikely to be consumed.