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\* MONOGRAPH NO.: M5B  
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**ITEM:** Fruit Mix, Freeze Dehydrated

**NSN:** 8915-00-149-0782

**ITEM SPECIFICATION:** MIL-F-44070

**APPROXIMATE CALORIC VALUE:** 58-59 Kilocalories (SECONDARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Dehydrated state: Porous, intact mixed fruit bar (i.e., 75% of volume) consisting of cherries, pears, pineapples, and peaches (see Special Notes). Rehydrated state: Irregular pieces of pink-red cherries, light yellow peaches, white to off-white pears, and light yellow pineapple.

**ODOR:** Sweet and fruity.

**FLAVOR:** Sweet and fruity (likened to a fruit cocktail).

**TEXTURE:** Dehydrated state: Dry, porous, breaks crisply, melts in mouth fairly rapidly into sweet juice with moderately firm and chewy fruit pieces. Rehydrated state: Fruit pieces tend to be soft and juice slightly thick to weak.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Wet or soggy areas, brown darkened (oxidized) surface and interior if extreme.

**ODOR:** Dehydrated: Strong fermented, hay-like (oxidized); rehydrated: Fermented.

**FLAVOR:** Dehydrated: Sour, fermented. Rehydrated: Sour, fermented, caramelized, scorched/burnt, plastic-like.

**TEXTURE:** Dehydrated: Brittle, hardened, or soggy and spongy. Rehydrated: Usually fails to fully rehydrate (see Special Notes).

**UNIQUE EXAMINATION/TEST PROCEDURES:** Initial examination should be in the dehydrated state. Final exam should be done after rehydration in approximately two fluid ounces of cold water (i.e., 50-60 degrees F). Rehydration time may vary but should be approximately 20 minutes for this item. Do not add an excess of water to rehydrate this item. This product is vacuum packaged. 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 vacuum is inadequate to preserve and protect the product, the product will move easily within the pouch.

**SPECIAL NOTES:** Serviceability is considered significantly affected when more than 25% of the product is crushed or reduced to powder. Vacuum packaging preserves the product by protecting it from exposure to oxygen and moisture vapor and protects it from physical abuse by providing a sturdy compact package that resists breakage of the product. Product sometimes exhibits a white glazed (sometimes powdery glaze) that is predominantly sugar and should not be misconstrued as mold growth. Slight crunchiness of less than 10% of the product (after rehydration) should not be considered defective during surveillance inspection.