
* MONOGRAPH NO.: M5D

ITEM: Peaches, Freeze Dehydrated

NSN: 8915-00-149-0783

ITEM SPECIFICATION: MIL-F-44070

APPROXIMATE CALORIC VALUE: 58 Kilocalories (SECONDARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: Dull yellow red streaked peaches in a rectangular intact bar (i.e., 75% of volume). Rehydrated: Bright yellow slices with some red streaked pieces; peach pieces of varying sizes and shapes.

ODOR: Sweet, slightly to moderately pronounced peach, slight sulfur.

FLAVOR: Sweet, slightly to moderately pronounced peach.

TEXTURE: Dehydrated: Dry, crisp, porous. Melts in mouth to fairly firm peach pieces and slightly weak juice. Rehydrated: Soft pieces of peach almost completely rehydrated (see Special Notes).

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Dehydrated/rehydrated: Brownish yellow to dark brown, wet or soggy areas.

ODOR: Fermented, sour, hay-like (oxidized), musty.

FLAVOR: Sour, bitter, fermented, stale, plastic-like, oxidized.

TEXTURE: Dehydrated: Rubbery, spongy, soft. Rehydrated: Mushy, soupy. Noticeable loss of integrity of the peaches, will not rehydrate fully (see Special Notes).

APP A
DPSCH 4155.2

UNIQUE EXAMINATION/TEST PROCEDURES: Initial examination should be in the dehydrated state. Final exam should be done after rehydration in approximately two ounces of cold (i.e., 50-60 degrees F) water. Rehydration time may vary but should be approximately 15 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. Odor and flavor tend to have a low profile from time of processing.