

ITEM: Applesauce, with raspberry puree,
Sweetened, regular style

* MONOGRAPH: M5K

(ARS)

NSN: 8915-01-467-1490

ITEM SPECIFICATION: PCR-F-002

APPROXIMATE CALORIC VALUE: 142 kilocalories **SECONDARY**

CHARACTERISTICS OF ITEM:

APPEARANCE: pinkish red to reddish purple, very fine pulp, very slight weeping.

ODOR AND FLAVOR: Sweet, tart, canned applesauce with raspberry.

TEXTURE: Smooth, fine pulpy finish

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Extreme darkening and browning. More than light weeping to extreme runniness or syneresis. Splotchy.

ODOR AND FLAVOR: Loss of raspberry odor and flavor, fermented, sour, bitter, musty, caramelized.

TEXTURE: Moderate to extreme weeping of fluids from pulp.

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: The color of the applesauce with raspberry may vary between vendors. This product is normally produced from canned applesauce by heating and filling at pasteurization temperatures. This alters the overall quality of the product compared to applesauce 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. The color is expected to brown and darken slightly 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.