

\*\*\*\*\*

\* MONOGRAPH NO.: M6A

\*\*\*\*\*

**ITEM:** Cheese Spread, Cheddar

**NSN:** 8940-00-149-1059

**ITEM SPECIFICATION:** MIL-C-594

**APPROXIMATE CALORIC VALUE:** 169-174 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** After kneading, spread should be smooth, homogeneous, pasty, dull orange-yellow or off white (see Special Notes).

**ODOR:** Medium cured to sharp cheddar cheese, cooked milk.

**FLAVOR:** Cream cheese to sharp cheddar, salty, sometimes slightly bitter, buttery.

**TEXTURE:** Smooth, buttery consistency and easily spreadable at 70 degrees Fahrenheit.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Off-white cheese: Medium gray to moderately tan. Yellow colored cheese: Color varies from faded yellow to moderately tan to brown, may exhibit slightly green areas at edges. Product tends to separate (oil off) (see Special Notes).

**ODOR:** Old cheddar, scorched milk, sour.

**FLAVOR:** Bitter, overcooked/scorched milk, slight metallic, acidic/sour.

**TEXTURE:** Curdled, grainy, gummy, rubbery, excessively thick or excessively oily or oiled off.

**UNIQUE EXAMINATION/TEST PROCEDURES:** Package must be kneaded prior to opening for examination of the product. If mold growth is observed, examine package closely for tears, cuts and/or holes especially at the juncture of the product edge of the seals and the body of the pouch. If pouch integrity has been compromised, score the pouch defect and note findings in the narrative (evidence of mold, desiccation, dark color, etc.).

**SPECIAL NOTES:** Color of product varies by year of pack. For DoPs of 1980-85 color should be orange-yellow; 1986-88 color should be off-white to light tan; however, slight hints of pink have been noted. The major problem with this item has been the effects of long term storage on its color. Color changes are unavoidable in this product and, therefore, color alone should not be the sole deciding factor for making judgments unless it is so far off that the user is unlikely to consume the product. However, other normal degradative processes turn the off-white cheese to a light beige as it ages, even under ideal storage conditions. The yellow colored cheese tends to fade, thereby allowing the browning color to prevail.