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\* **MONOGRAPH NO.: M6C**

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**ITEM:** Cheese Spread, with Jalapeno Peppers, Type II

**NSN:** 8940-01-414-6835

**ITEM SPECIFICATION:** MIL-C595E

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

**CHARACTERISTIC OF ITEM:**

**APPEARANCE:** After kneading, the spread should be smooth, homogenous, pasty dull / glossy orange - yellow with small specks of green jalapeno pepper.

**ODOR:** Medium cured to sharp cheddar, salty slight buttery with medium jalapeno pungency.

**FLAVOR:** Creamy cheddar, salty, sometimes buttery with medium jalapeno pungency.

**TEXTURE:** Smooth, buttery consistency, easily spreadable at 70°F

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Faded yellow to moderately tan to brown, may exhibit slight green areas at edges; some separation, oiling off .

**ODOR:** Old cheddar, scorched milk, sour; some lessening of jalapeno odor.

**FLAVOR:** Butter, overcooked / scorched milk, slightly metallic, sour; some lessening of jalapeno pungency.

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

**UNIQUE EXAMINATION / TEST PROCEDURES:** None.

**SPECIAL NOTE:** Package must be kneaded prior to opening. If mold growth is observed examine package for tears, cuts or holes. Color of product varies by year of pack. Color alone should not be determining factor of use. Jalapeno pungency tends to decline naturally over time and should not determine usefulness.