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\* MONOGRAPH NO.: M7A

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**ITEM:** Beverage Base, Powder, Apple Cider

**NSN:** 8960-01-266-1725

**ITEM SPECIFICATION:** MIL-B-44281

**APPROXIMATE CALORIC VALUE:** 202 Kilocalories (PRIMARY)

**CHARACTERISTIC OF ITEM:**

**APPEARANCE:** Dehydrated; very fine powder, off white to beige with tiny brown-black specs. Rehydrated; clear, golden brown liquid, with slight, frothy, surface bubbles.

**ODOR:** Slight green apple and cinnamon.

**FLAVOR:** Slight cinnamon, slight sweet / tart apple.

**TEXTURE:** Dehydrated; free flowing, very fine powder; lumps that occur can be broken apart by light finger pressure. Rehydrated; light, thin syrupy body producing a slightly astringent mouth feel.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Dehydrated; lumpy or caked, not free flowing. Rehydrated; color variance, dark brown.

**ODOR:** Perfume, not apple.

**FLAVOR:** Perfume, lack of apple flavor, lack of sweetness, extreme bitterness or sourness.

**TEXTURE:** Setting or undissolved material when rehydrated, produces an excessively astringent mouth feel.

**APP A**  
**DPSCH 4155.2**

**UNIQUE EXAMINATION / TEST PROCEDURE:** Initial exam should be done in the dry state. For final exam, prepare beverage in accordance with package instructions. Check package seal integrity for poor seals due to improper sealing or product in the seal area.

**SPECIAL NOTES:** Serviceability is significantly affected if the powder is caked. Caking is an indication of high moisture levels, absence of anticaking ingredient and / or extremely, high storage temperatures, 1.0. over 125 F for more than one month. Perfume odors and flavors are indications of poor quality apple flavoring. Strong vitamin odor and flavor indicate vitamin breakdown.