

**APP A  
DPSCH 4155.2**

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**\* MONOGRAPH NO.: M7F**  
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**ITEM:** Orange Beverage Base

**NSN:** 8960-01-227-1719                      **ITEM SPECIFICATION:** MIL-B-35023

**APPROXIMATE CALORIC VALUE:** 150 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

- APPEARANCE:** Dehydrated: Orange-yellow, fine powder.
- ODOR:** Orange, citrus, slightly sweet.
- FLAVOR:** Sweet, slightly orange.
- TEXTURE:** Fine powder, free flowing, without lumps that cannot be broken apart by light finger pressure.

**DEFECTS LIKELY TO OCCUR:**

- APPEARANCE:** Rehydrated: Coagulated, jelled, surface frothing, or cloudiness, excessive sediment significantly affecting aesthetic appearance or flavor.
- ODOR:** Burnt, scorched, moldy/mildew.
- FLAVOR:** Oxidized or any other flavor not typical of the type of beverage.
- TEXTURE:** Lumpy or caked, not free flowing.

**UNIQUE EXAMINATION/TEST PROCEDURES:** Prepare beverage IAW package instructions. Product should dissolve completely within about two minutes.

**SPECIAL NOTES:** If slight sedimentation and clouding are observed but the odor and flavor are normal, do not score the sedimentation as a defect during surveillance inspection; make note of it in the narrative for future use. Coagulation/gelation may occur if the original formulation was incorrect or if the product has been temperature abused for a long time. Coagulation / gelation results in clumps of granules that do not readily dissolve when product is reconstituted. Particles tend to float in suspension (look like gel pockets or tapioca granules that are clumped together).