

ITEM: DAIRY SHAKE, CHOCOLATE
(DSC)

* MONOGRAPH: M7M

NSN: 8910-01-487-1644

ITEM SPECIFICATION: PCR-D-002

APPROXIMATE CALORIC VALUE: 417 Calories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: uniform blend of dry homogenous ingredients, light to medium brown colored without lumps (see Special Notes) Reconstituted: Milk chocolate colored fluid, good body, well blended, uniform consistency.

ODOR: typical sweet milk chocolate

FLAVOR: moderately intense recognizable sweet milk chocolate flavor

TEXTURE: Dehydrated: loose, dry, powdery, free flowing and without lumps (see Special Notes) Reconstituted: smooth, creamy, and moderately thick with no discernable lumps, chalkiness or sedimentation.

DEFECTS LIKELY TO OCCUR:

Appearance: Dehydrated: caking, lumpiness, dark specks, darkened areas (see Special Notes) Reconstituted: darkening, browning

Odor: Moderate loss of milk chocolate odor, scorched, oxidized, rancid, non-typical odor.

Flavor: Moderate loss of milk chocolate flavor, scorched, oxidized, rancid, non-typical flavor.

Texture: Dehydrated: caked, lumpy (see Special Notes) Reconstituted: hydrated product not smooth, not creamy, not moderately thick or has discernable lumps, chalkiness or sedimentation

UNIQUE EXAMINATION/TEST PROCEDURES: Initial examination should be done in the dry state; final examination and evaluation should be done after reconstituting following package instructions. (Even if product is caked, it should be reconstituted to determine the report for future reference)

SPECIAL NOTES: Product may contain lumps that are of no concern provided they break or fall apart under light finger pressure. Dark brown specs appear and become larger masses as moisture is absorbed in the product.

