
* **MONOGRAPH NO.: MCW/LRP 41**

ITEM: Beverage Base, Powder, Orange; Fortified, Natural Sugar Sweetened, w/Ascorbic Acid, 55-65 gm., Flexibly Packaged

NSN: 8960-01-269-1057

ITEM SPECIFICATION: MIL-B-44135

APPROXIMATE CALORIC VALUE: 198 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated; light orange, homogenous mixture; granulation can vary from fine powder to small agglomerated crystals.

Rehydrated opaque; bright orange liquid, surface bubbles.

ODOR: Pungent orange, citrus, vitamin.

FLAVOR: Sweet orange, citrus; vitamin.

TEXTURE: Dehydrated; free flowing, 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 orange to brown, settling or undissolved material.

ODOR: Perfume, not citrus, oxidized vitamins.

FLAVOR: Perfume, lack of orange flavor, lack of sweetness, extreme bitterness or soumess, oxidized and/or excessively strong vitamin flavor.

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

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 temperature, i.e. over 125 F for more than one month. Perfume odors and flavor are indications of poor quality orange flavoring. Strong vitamin odor and flavor indicate vitamin breakdown.