

Item: **Biscuit**

Document: **PCR-B-049, Biscuit, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **130**

Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Fully baked, intact biscuit.
Surface: light tan to golden brown.
Interior: off-white crumb with pale yellow areas, a slightly open cell (crumb) structure.

Odor: Slightly sweet, baking soda and baked white wheat flour.

Flavor: Slightly sweet, baking soda and baked white wheat flour.

Texture: Soft, slightly dry, slightly crumbly, and moderately dense.

Possible Deteriorative Changes

Appearance: Darkened surface and crumb; crumbly.

Odor: Sour, heat stressed; rancid.

Flavor: Sour, heat stressed; rancid.

Texture: Hard, excessively dry, excessively crumbly; excessively dense; gummy.

Unique Examination/Test Procedures

NA

Special Notes

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.

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