

Item: **Toaster Pastries, Regular, Frosted, Chocolate Chip, Fortified, Rectangular, Single Serving Packet [Type I, Style B, Flavor 12, Fortification a, Shape i, Servings (a)]**

Document: **CID A-A-20211, Toaster Pastries, Shelf Stable and PKG & QAP**

Approximate Caloric Value Per Serving: **210** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Pastry: rectangular shape, fully baked, uniform crust, light to golden brown color.
Filling: uniform, thick, chocolate brown.
Icing: smooth and opaque, with a swirl like appearance.

Odor: Pastry crust: baked, slightly sweet.
Filling: sweet, chocolate.

Flavor: Pastry crust: baked, slightly sweet.
Filling: sweet, sugary, chocolate.
Icing: sweet, sugary.

Texture: Pastry: tender and firm but not hard, brittle, dry or soggy.
Filling: moist.
Icing: smooth with slight resistance but not glassy or hard.

Possible Deteriorative Changes

Appearance: Broken, crushed; crust darkened or shiny; slight darkening of filling; some migration of filling through crust vents; icing discolored or disappearing.

Odor: Low chocolate, off-odor, crust oxidized, rancid, stale.

Flavor: Low chocolate, off-flavor, crust oxidized, rancid, stale.

Texture: Increased chewiness of pastry; very thick, sticky filling.

Unique Examination/Test Procedures

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes

Serviceability is significantly affected if more than 1/4 of the toaster pastry is crushed or if the toaster pastry is broken into more than three parts. If the item has an inside wrap, an opening in the wrap is not considered a defect.