

Item: **Dessert Powder, Pudding, Regular, Instant, Non Fat Dry Milk, Add Water, Chocolate, (Type I, Preparation Method C, Style 1, Flavor b)**

Document: **CID A-A-20344 Dessert Powder, Pudding and PKG & QAP**

Approximate Caloric Value Per Serving: **280**                      Component Classification: **Primary**

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

**Item Characteristics**

Appearance:      Dehydrated Product: Free flowing, uniform blend of homogenous ingredients, free from lumps, specks and graininess, color characteristics of flavor specified.  
                         Rehydrated Product: Color characteristic of flavor specified.

Odor:                Dehydrated Product: Odor characteristic of flavor specified.  
                         Rehydrated Product: Pleasingly sweet odor characteristic of flavor specified.

Flavor:             Dehydrated Product: Flavor characteristic of flavor specified.  
                         Rehydrated Product: Pleasingly sweet flavor characteristic of flavor specified.

Texture:            Dehydrated Product: Free flowing, no hard lumps.  
                         Rehydrated Product: No free liquid, not watery or weeps upon standing, smooth, creamy, moderately thick consistency with no discernable lumps, chalkiness or sedimentation.

**Possible Deteriorative Changes**

Appearance:      Caking, lumpiness, dark specks, darkened areas (see special note).

Odor:                Loss of sweet odor, caramelized, oxidized, rancid, burnt, scorched, non-typical odor.

Flavor:             Cooked milk, moderate loss of sweet flavor, oxidized, rancid, burnt, scorched, 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, weeping upon standing.

**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. Darker specks appear and become larger masses as moisture is absorbed in the product.