

21 September 2009
NSN: 8920 01 578 9089

(BIC)

* MONOGRAPH NO: M4A15

Item: **Filled Bakery Item, Cinnamon Bun (Type II)**

Document: **MIL-DTL-32221, Filled Bakery Item, Shelf Stable, for Operational Rations**

Approximate Caloric Value Per Serving: **320** Component Classification: **Primary**

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

Item Characteristics

Appearance: Bread: No compression streaks.
 Crust: Uniform medium golden brown color, no excessive flour dusting, visible dark brown flavor flakes.
 Filling: No leakage through the bread portion.

Odor: Sweet cinnamon.

Flavor: Sweet cinnamon.

Texture: Bread: Slightly dense and uniform cell structure. Not excessively dry and crumbly or excessively moist and gummy.
 Filling: Not excessively thin or runny

Possible Deteriorative Changes

Appearance: Darkened and brown crumb. Cracked crust, dry, crumbly bread. Dry filling.

Odor: Stale, oxidized, rancid, scorched.

Flavor: Stale, oxidized, rancid, scorched.

Texture: Dry, crumbly, or excessively moist bread.

Unique Examination/Test Procedures:

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

Special Notes:

Each pouch shall contain one intact cinnamon bun and one intact oxygen scavenger. Some bleeding of filling into the bread crumb is normal but may increase over time.