

Item: **Filled Bakery Item, Apple Turnover (Type III)**

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

Approximate Caloric Value Per Serving: **275**                      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 cinnamon flakes.  
                             Filling: Visible fruit pieces throughout the tan to pale yellow colored gel matrix. No leakage through the bread portion.

Odor:                    Sweet cooked apple pie.

Flavor:                 Sweet cooked apple pie.

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 or browned crumb. Cracked crust, dry, crumbly bread. Dry filling.

Odor:                    Stale, oxidized, rancid, scorched.

Flavor:                 Stale, oxidized, rancid, scorched, fermented, bitter.

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 turnover and one intact oxygen scavenger. Some bleeding of filling into the bread crumb is normal but may increase over time. Product shall be in a half circle shape.