

Item: **Cobbler, Cherry Blueberry (Flavor 1)** (CCB)

Document: **PCR-C-058, Cobbler, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **250** Component Classification: **Primary**

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

Item Characteristics

Appearance: Dessert of cooked/stewed cherries and blueberries, and a cookie/crust containing chopped pecans. Cherries and blueberries: dark red/purple, distinct pieces. Sauce: dark red/purple, slightly to moderately thick, and glossy. Baked cookie/crust with chopped pecans intact, tinted dark red/purple from contact with the sauce.

Odor: Cooked cherry blueberry.

Flavor: Cooked cherry blueberry. Sweet and slightly tart. The baked cookie/crust shall be sweet and slightly nutty.

Texture: Cherries and blueberries: slightly firm to slightly soft. Sauce: smooth and slightly to moderately thick. Baked cookie/crust: moist with firm and slightly crunchy pecans.

Possible Deteriorative Changes

Appearance: Browning of fruit and sauce. Syneresis of water from the sauce.

Odor: Stale, fermented, caramelized.

Flavor: Fermented, caramelized, sour fruit and sauce. Nuts rancid.

Texture: Sauce may become thinner; cake gelatinous or pudding-like.

Unique Examination/Test Procedures

NA

Special Notes

There may be some fruit skins and small seeds present in the sauce.