

Item: **Filled cakes, Chocolate pound cake with chocolate filling (Type IV, Flavor 1)**

Document: **PCR-C-007, Cakes, Brownies, Muffin Tops and Filled Cakes, Packaged in a Flexible Pouch, Shelf Stable**

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

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

Item Characteristics

Appearance: Cake: Intact, uniform cell (crumb) structure without evidence of excessive heating (materially darkened or scorched). Dark brown surface and interior crumb. Cake portion of the product free of filling leakage.
Filling: Dark brown color.

Odor: Cake: Sweet, mild chocolate.
Filling: Sweet, mild chocolate.

Flavor: Cake: Sweet, mild chocolate.
Filling: Sweet, mild chocolate.

Texture: Cake: Dense, firm, tender, moist, fine grain crumb.
Filling: Thick, smooth, pudding-like, not excessively thin or runny.

Possible Deteriorative Changes

Appearance: Excessively moist, sticky surface or excessively light or dark chocolate.

Odor: Rancid.

Flavor: Rancid, oxidized.

Texture: Crumb excessively moist and gummy or excessively dry and crumbly.

Unique Examination/Test Procedures

NA

Special Notes

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors or

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flavors exist, they are likely due to package failure or the absence of an oxygen scavenger packet.