

16 October 2012
NSN: 8920-01-490-3557 (OMC)

MONOGRAPH NO: M4V

Item: **Regular Oatmeal cookies, Plain, Crisp (Type I, Style I, Flavor 1, Bake type a)**

Document: **CID A-A-20295, Cookies and PKG & QAP**

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

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

Item Characteristics

Appearance: Intact and unbroken cookie. Light tan to medium brown exterior and interior crumb.

Odor: Distinct sweet baked oatmeal.

Flavor: Distinct sweet baked oatmeal.

Texture: Crispy, crunchy, slightly crumbly, and with a firm bite.

Possible Deteriorative Changes

Appearance: Darkened surface and crumb.

Odor: Stale, oxidized, rancid.

Flavor: Stale, oxidized, rancid

Texture: Excessively hardened (very firm, hard to bite into); crumbly.

Unique Examination/Test Procedures

NA

Special Notes

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Serviceability is considered significantly affected if there are more than ten grams of crumbs, not discernible pieces, or more than three broken pieces per pouch. Serviceability is also significantly affected when a pouch contains three or more cookies and more than half the cookies are broken into three pieces. This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.