
* MONOGRAPH NO.: M6E

ITEM: Peanut Butter

NSN: 8940-00-149-1054 **ITEM SPECIFICATION:** MIL-C-44068

APPROXIMATE CALORIC VALUE: 258-275 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Tan to reddish brown, smooth, glossy, thin consistency.

ODOR: Fresh roasted peanuts.

FLAVOR: Fresh roasted peanuts; balanced sweet/salty peanut flavor, no bitterness.

TEXTURE: Very slightly grainy to smooth, sticky mouth feel.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Darkening of color, moderately oily/oiled off.

ODOR: Musty, rancid, stale.

FLAVOR: Moderately bitter, rancid, stale.

TEXTURE: Moderate oiling off (separation of the emulsion); hard and dry core, or product surrounded by extreme oiling off (product cannot be kneaded back into emulsion).

APP A
DPSCH 4155.2

UNIQUE EXAMINATION/TEST PROCEDURES: For open package inspection, evaluate half of the samples from the same producer without kneading and the other half after kneading the contents IAW package instructions. This will assist the inspector in assessing the effect oil separation has on the product before and after kneading.

SPECIAL NOTES: Peanut butter packages have a history of being abused during the filling process. Packages should be kneaded and observed for leakage/bursting. Leaks, if they occur, should be identified as to location (e.g., body of pouch, side seal, end seal at interface between product edge of the seal of the body of the pouch). Due to the nature of the product and processing methodology used, the product may exhibit a slight burnt/over-cooked, or slightly oily odor or flavor. This product often has oily films on the surface of the package. If oily, observe package closely for tears, cuts or holes. If package integrity has not been compromised, note the oily package in the remarks but do not score it as a defect unless it significantly effects the package or packaging of other components.