

2 January 2013
NSN: 8930-01-527-8226 (CPS)

MONOGRAPH NO: M6H

Item: Peanut Spread, Regular, Smooth, Stabilized, Chocolate, Fortified, Salted, Conventional (Style II, Class A, Texture 1, Type a, Flavor 2, Fortification 2, Seasoning (a), Agricultural practices (1))

Document: CID A-A-20328, Nut Butters and Nut Spreads and PKG & QAP

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

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

Item Characteristics

Appearance: Smooth, homogenous, medium brown color with a slight surface sheen.

Odor: Freshly roasted and ground peanut odor with mild cocoa notes.

Flavor: Freshly roasted and ground peanut odor with mild cocoa notes.

Texture: Very fine, very even and spreads easily.
Not thin or is more than slightly stiff and free of perceptible grainy nut particles.

Possible Deteriorative Changes

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).

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 content 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.

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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 light 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 impacts the package or packaging of other components.