

2 January 2013  
NSN: 8930-01-555-4604 (PBC)

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\*MONOGRAPH NO: M6J\*  
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**Peanut Butter, Regular, Chunky/crunchy, Stabilized, Fortified, Salted, Conventional**  
Item: (Style I, Class A, Texture 3, Type a, 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: **265** Component Classification: **PRIMARY**

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

### **Item Characteristics**

Appearance: Light brown color with a slight surface sheen without evidence of excessive heating or oiling off.

Odor: Freshly roasted and ground peanut.

Flavor: Freshly roasted and ground peanut.

Texture: Spreads easily, not thin, not more than slightly stiff. Partially fine and partially grainy with a substantial amount of nut particles larger than 1/16 inch in any dimension.

### **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 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.

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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 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.