

MONOGRAPH NO.: * old monograph M6A (Cheddar - CSP) (CS3)
*old monograph M6C (Jalapeno - CSJ)
* old monograph M6G (Bacon – CSB)

ITEM: Cheese Spread, Three flavors (Cheddar, Jalapeno, and Bacon)

NSN: 8940-00-149-1059 (Cheddar) **ITEM SPECIFICATION:** PCR-C-0039
8940-01-414-6835 (Jalapeno)
8940-01-502-5688 (Bacon)

APPROXIMATE CALORIC VALUE: 160-180 KCAL) (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: After kneading, spread should be smooth, homogeneous, pasty, dull orange yellow. Jalapeno cheese will have small specks of green jalapeno. Bacon cheese will have small brown to reddish brown specks of bacon.

ODOR: Medium cured to sharp cheddar. The cheese has a medicinal smell due to fortification with vitamins (Thiamine). Jalapeno cheese will have a medium Jalapeno pungency. Bacon cheese will have a slightly meaty and slightly smoky odor.

FLAVOR: Cream cheese to sharp cheddar, salty, buttery. Jalapeno cheese will have a medium Jalapeno pungency. Bacon Cheese will have a slightly meaty and slightly smoky flavor.

TEXTURE: Smooth, buttery consistency and easily spreadable at 70F.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Cheese may be curdled and may have excessive oiliness (see Special Notes). Age and heat stress will cause darkening (browning).

ODOR: Old cheddar, scorched milk, sour. Jalapeno cheese spread may have some lessening of jalapeno odor.

FLAVOR: Bitter, overcooked/scorched milk, slight metallic, acidic/sour. Jalapeno cheese spread may have some lessening of jalapeno flavor. Bacon cheese spread may have a high smoke flavor.

TEXTURE: Curdled, grainy, rubbery, excessively thick or excessively

Oily (oiled off). Bacon cheese spread may have chewy or hard bacon pieces.

UNIQUE EXAMINATION/TEST PROCEDURES: Package must be kneaded prior to opening for examination of this product. If mold growth is observed, examine the package closely for holes, cuts and tears, especially at the juncture of the product edge of the seals and the body of the pouch. If pouch integrity is compromised, score the pouch defect and note findings in the narrative (evidence of mold, desiccation, dark color, etc.). For the Jalapeno cheese spread, Jalapeno pungency tends to decline naturally over time and should not be a determining factor for serviceability.

SPECIAL NOTES:

1. Review the image file for this monograph for standardization of inspection criteria.
2. The three types of cheese spread are different items, but for the purpose of determining serviceability of the assembled ration, consider all flavors of cheese spread to be one component, if they exhibit a common finding such as darkening.

* Old monographs M6A (Cheddar - CSP), M6C (Jalapeno - CSJ), and M6G (Bacon – CSB) have been deleted. Use this monograph as guide.