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*** MONOGRAPH NO.: M7C**
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ITEM: Cocoa Beverage Powder

NSN: 8960-00-170-8446 **ITEM SPECIFICATION:** MIL-C-3031

APPROXIMATE CALORIC VALUE 192 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: Fine powder, milk cocoa colored without lumps (see Special Notes). Reconstituted: Milk chocolate colored fluid, good body, well blended, uniform consistency.

ODOR: Sweet milk chocolate.

FLAVOR: Sweet milk chocolate.

TEXTURE: Dehydrated: Loose, dry, powdery, free flowing and without lumps (see Special Notes). Reconstituted: Good body, full rich mouth feel. Particles should disperse readily in hot or cold water.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Caking, lumpiness, dark specs, darkened areas (see Special Notes). Overall color tends to fade.

ODOR: Moderate loss of cocoa odor.

FLAVOR: Cooked milk, moderate loss of cocoa flavor.

TEXTURE: Dehydrated: Caked, lumpy (see Special Notes). Reconstituted: Particles fail to disperse readily in hot or cold water.

UNIQUE EXAMINATION/TEST PROCEDURES: Initial examination should be done in the dry state; final examination and evaluation should be done after reconstituting IAW package instructions. Even if product is caked, it should be reconstituted to determine the report for future reference.

SPECIAL NOTES: Product may contain lumps which are of no concern provided they break or fall apart under light finger pressure. Dark brown specs appear and become larger masses as moisture is absorbed in the product.