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\*MONOGRAPH NO: M7L  
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**ITEM: Lemon Beverage Base, Type II, Flavor 2, Fortification b**

**NSN: 8960 01 487 0744**

**ITEM SPECIFICATION: CID A-A-20098B**

**APPROXIMATE CALORIC VALUE: 150**

**(Secondary)**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE: Dehydrated: Off white to pale yellow, fine powder.**

**Rehydrated: bright yellow, slightly cloudy, pulpy specks of lemon.**

**ODOR AND FLAVOR: Sweet, lemon, slightly artificial.**

**TEXTURE: Free flowing, fine powder, without lumps that cannot be broken apart with light finger pressure**

**ESTIMATED SHELF LIFE: 80 DEGREES F- 36 months**

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE: Rehydrated: coagulated, jelled, surface frothing or cloudiness, excessive sediment significantly affecting aesthetic appearance or flavor.**

**ODOR AND FLAVOR: Burnt, scorched, musty, oxidized or any other flavor not typical of the type of beverage.**

**TEXTURE: Lumpy or caked, not free flowing.**

**UNIQUE EXAMINATION/TEST PROCEDURES: Prepare beverage IAW package instructions. Product should dissolve completely within about two minutes.**

**SPECIAL NOTES: If slight sedimentation and clouding are observed but the odor and flavor are normal, do not score the sedimentation as a defect during surveillance inspection; make a note of it in the narrative for future use: Coagulation/gelation may occur if the original formulation was incorrect or if the product has been temperature abused for a long time. Coagulation/gelation results in clumps of granules that do not readily dissolve when product is reconstituted. Particles tend to float in suspension (look like gel pockets or tapioca granules that are clumped together)**