

Item: **Dairyshake Powder, Vanilla, Trans Fat Free (Flavor I, Type II)**

Document: **PCR-D-002, Dairyshake Powder, Fortified with Calcium and Vitamin D, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **300** Component Classification: **PRIMARY**

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

Item Characteristics

Appearance: Powdered Product: Uniform blend of dry homogenous ingredients.
Hydrated Product: Pale to medium cream color.

Odor: Powdered Product: Typical of flavor specified.
Hydrated Product: Sweet vanilla

Flavor: Hydrated Product: Moderately intense vanilla.

Texture: Powdered Product: Free flowing without presence of hard lumps.
Hydrated Product: Smooth, creamy, and moderately thick with no discernible lumps, chalkiness or sedimentation.

Possible Deteriorative Changes

Appearance: Caking, lumpiness, dark specks, darkened areas (see Special Notes).

Odor: Moderate loss of sweet vanilla odor, caramelized, oxidized, rancid, stale.

Flavor: Cooked milk, moderate loss of sweet vanilla flavor, oxidized, rancid, stale.

Texture: Powdered Product: Caked, lumpy (see Special Notes).
Hydrated product: Not smooth, not creamy, not moderately thick or has discernible lumps, chalkiness or sedimentation..

Unique Examination/Test Procedures

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

Special Notes

Product may contain lumps that are of no concern provided they break or fall apart under light finger pressure. Darker specks appear and become larger masses as moisture is absorbed in the product.