

Item: **Pan coated candy, Oval/Round, Chocolate with peanuts (Type VI, Shape B, Flavor 1)**  
(MMN)

Document: **CID A-A-20177 Candy and Chocolate Confections and PKG & QAP**

Approximate Caloric Value Per Serving: **220** Component Classification: **Primary**

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

### **Item Characteristics**

Appearance: Roasted peanut center coated with chocolate and covered with a thin candy shell, candies shall be uniformly shaped and consist of at least five different colors, candy shell will have high gloss and the colors shall be vibrant and not mottled.

Odor: Slight sweet, milk chocolate, peanut.

Flavor: Slight sweet, milk chocolate, peanut.

Texture: Coating: crunchy. Chocolate: firm, slow melting, smooth once melted. Peanut: firm and crunchy, candies shall be of such hardness that it cannot be easily crushed or cracked.

### **Possible Deteriorative Changes**

Appearance: Coating: hairline cracking like checks in fresh eggs (see Special Notes), crushed, colors mottled.

Odor: Rancid, stale musty or other non-typical odor.

Flavor: Rancid, stale, musty or other non-typical flavor.

Texture: Coating: moderately hardened to point of imparting discomfort to the user when chewing. Peanut: soft, not firm and crunchy.

### **Unique Examination/Test Procedures**

NA

### **Special Notes**

Checking should not be scored as a defect unless it is associated with texture, odor, or flavor changes. Score any organoleptic changes as defects and note checking in remarks. The candy is not vitamin fortified and should not possess a medicinal odor or flavor.