

Item: **Pan Coated Candy, Chocolate Covered Coffee Beans (Type VI, Shape B, Flavor 2)**

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

Approximate Caloric Value Per Serving: **130** Component Classification: **(PRUMARY)**

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

Item Characteristics

Appearance: Roasted coffee bean center coated with dark chocolate and covered with a pan coated candy shell. Candy shell shall have a glossy sheen.

Odor: Coating: Dark chocolate coating has a slightly sweet dark chocolate odor. Coffee bean: Center has a rich, slightly bitter roasted coffee bean odor.

Flavor: Coating: Dark chocolate coating has a slightly sweet dark chocolate flavor. Coffee bean: Center has a rich, slightly bitter roasted coffee bean flavor.

Texture: Coffee bean is crunchy but not hard.

Possible Deteriorative Changes

Appearance: Coating: hairline cracking like checks in fresh eggs (see Special Notes), crushed candy with coating in pieces and visible chocolate, candy coating color 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. Coffee bean: 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 sensory changes as defects and note checking in remarks.