

Item: **Sugar Substitutes, Non-Carbohydrate, Sucralose (Type IV)**

Document: **CID A-A-20178, Sugar Substitutes, Non-Carbohydrate and PKG & QAP**

Approximate Caloric Value Per Serving: **0** Component Classification: **Ancillary**

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

Item Characteristics

Appearance: White to off-white crystalline powder.

Odor: Practically odorless.

Flavor: Very sweet.

Texture: Free flowing and free from lumps.

Possible Deteriorative Changes

Appearance: Not white or free-flowing.

Odor: Any objectionable/non-typical odor (e.g., musty).

Flavor: Any objectionable flavor (e.g., musty).

Texture: Caked or lumped (see Special Notes).

Unique Examination/Test Procedures

Initially examine in dry state for appearance and texture; then examine in instant coffee. If product is caked or lumped in dry state, examine the package closely for cuts, tears, holes or open seals. Inserting a pocket flashlight inside the package while in a dark room often aids in identifying package integrity defects. Also shake package vigorously ten times and observe for minute quantities of product that may sift out of package especially at the juncture of the seams and the folded edge of the package. The defect is appropriately called a sifter.

Special Notes

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* MONOGRAPH NO: M9G1

Lumps that break apart under light pressure are of no concern.