

Item: **Dulce de Leche cake with white icing (Type I, Flavor 9) (DDL)**

Document: **PCR-C-024, Cakes, Brownies, and Mini Loaves, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **200** Component Classification: **Secondary**

Estimated Shelf Life: 36 months at 80°F

Item Characteristics

- Appearance: Cake: fully baked, uniform cell (crumb) structure, and no evidence of compression streaks; medium golden brown surface and a pale, off-white crumb with small caramel drops distributed throughout.
Icing: shiny, white.
- Odor: Cake: sweet, mild caramel.
Icing: sweet.
- Flavor: Cake: sweet, mild caramel.
Icing: sweet.
- Texture: Cake: dense, tender, moist, fine grain.
Icing: smooth and easily spreadable.

Possible Deteriorative Changes

- Appearance: Cake: darkened, orange tinged; dry and crumbly or excessively dense and moist.
Icing: darkened; separated; oily.
- Odor: Cake: sour; off; heat stressed.
Icing: rancid; off.
- Flavor: Cake: sour; off; heat stressed; lack of caramel.
Icing: rancid; plastic.
- Texture: Cake: dry; stale; crumbly; dense, excessively moist.
Icing: crystallized; weepy.

Unique Examination/Test Procedures

NA

Special Notes

NA