

15 January 2010
NSN: 8920 01 573 1767

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* MONOGRAPH NO: 3A18

Item: **Cookies, White Chocolate Chip (regular, chunk, or mini chips), with Cranberries, Regular, Crisp (Type I, Style Q, Flavor 2, Bake type a, Class 2)**
Document: **CID A-A-20295 Cookies and PKG & QAP, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: 190

Component Classification: **Secondary**

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

Item Characteristics

Cookie: Round shape.
Exterior: Light tan to medium brown.
Appearance: Interior crumb: Light tan to medium brown.
Cranberry pieces: Distributed throughout surface and interior
White chocolate chips: Distributed throughout surface and interior

Odor: Sweet cranberry and white chocolate.

Flavor: Sweet cranberry and white chocolate.

Texture: Cookie: Crispy, crunchy, slightly crumbly, with a firm bite.
White chocolate chips: Firm bite

Possible Deteriorative Changes

Appearance: Darkening of matrix, dryness.

Odor: Diminishing of sweet white chocolate, rancid, oxidized, scorched, stale, heat stressed.

Flavor: Diminishing of sweet white chocolate, rancid, stale, heat stressed.

Texture: Hard chewy cranberries, hardening of matrix; excessively crumbly, dry and brittle.

Unique Examination/Test Procedures

NA

Special Notes

NA