

Item: **Banana Nut Cake with White Icing (Type I, Flavor 19)**

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

Approximate Caloric Value Per Serving: **180**                      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; tan to golden surface and a light tan to cream crumb with small pieces of walnuts distributed throughout.  
                              Icing: shiny, white.

Odor:                    Cake: sweet banana.  
                              Icing: sweet.

Flavor:                    Cake: sweet banana walnut.  
                              Icing: sweet.

Texture:                Cake: dense, tender, moist, fine grain with walnut pieces.  
                              Icing: smooth and easily spreadable.

**Possible Deteriorative Changes**

Appearance:            Cake: darkened, tinged crumb; dry and crumbly or excessively dense and moist.  
                              Icing: darkened; separated; oily.

Odor:                    Cake: sour, off, heat stressed, musty, old walnuts.  
                              Icing: rancid, off.

Flavor:                    Cake: sour, off, heat stressed, rancid walnuts.  
                              Icing: rancid; plastic.

Texture:                Cake: dry; stale; crumbly; dense; excessively moist, hard walnuts.  
                              Icing: crystallized; weepy.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA