

\*\*\*\*\*  
• MONOGRAPH NO.: 3B8  
\*\*\*\*\*

ITEM: Bun, Hamburger, Shelf Stable (BUN)

NSN: 8920-01-295-9275 ITEM SPECIFICATION: MIL-B-44359

APPROXIMATE CALORIC VALUE PER SERVING: 255

CHARACTERISTICS OF ITEM:

APPEARANCE: Rounded, typically hamburger bun shaped roll with brown crust and off-white crumb.

ODOR: Typical of yeast-raised white bread.

FLAVOR: Slightly sweet; typical of yeast-raised white bread.

TEXTURE: Soft, slightly gummy.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months  
80 DEGREES F: 24 months  
90 DEGREES F: 18 months  
100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Slight to moderate darkening of crust; slight to pronounced brown of crumb.

ODOR: Malty aroma develops as storage temperature increases yeast aroma increases.

FLAVOR: Slight chemical, slight bitter flavor after prolonged storage at elevated temperatures.

TEXTURE: Increased firmness and chewiness.

UNIQUE EXAMINATION/TEST PROCEDURES: Product should be examined for mold growth as a result of loss of package integrity or excessive moisture. Lab testing for water activity or residual oxygen content may help develop disposition.

SPECIAL NOTES: Product is baked in ovenable paper trays, portioned into 6 or 12 buns per tray. Trays are packed in a multilayer laminated pouch. Individual serving size is one bun of 2.5 ounces each (70.9 grams).