

ITEM: Cranberry Sauce, jellied or strained, No 10 can

(CBS)

Secondary

* MONOGRAPH: 4A6

NSN: 8915-00-851-6564

ITEM SPECIFICATION: US Stds for Grades
US Grade A

CHARACTERISTICS OF ITEM:

APPEARANCE: Dark red color, may have slight weeping of liquid from gel (slight syneresis).

ODOR: Sweet cranberry, slightly fermented.

FLAVOR: Sweet cranberry slightly fermented.

TEXTURE: Slightly firm to slightly soft.

ESTIMATED SHELF-LIFE AT: 80 DEGREES F: 36 months
100 DEGREES F: 6 months

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: Darkening and/or browning of color moderate to extreme syneresis or liquidification.

ODOR: Extremely fermented or caramelized, burnt, or scorched.

FLAVOR: Extremely fermented or caramelized, burnt or scorched.

TEXTURE: Moderate to extreme loss of gel structure moderate to extreme syneresis or liquidification.

UNIQUE EXAMINATION/TEST PROCEDURES: None.

SPECIAL NOTES: The degree of loss of cranberry flavor can be expected to vary with the vendor and DOP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored.