

10 January 2013
NSN: 8920-01-510-7830 (FFF)

*MONOGRAPH NO: MCW/LRP 21 *

Item: **Individual serving package, Regular, Soft and chewy, Fig bar (Class 1, Type I, Bake type b, Style P)**

Document: **CID A-A-20295, Cookies and PKG&QAP**

Approximate Caloric Value Per Serving: **195** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Intact and unbroken cookie. Uniform bakery covering and fig filling.
Bakery covering: Golden brown color and not soggy.
Filling: Uniform and dark golden brown color. Contains at least 50 percent, by weight, of fig filling.

Odor: Sweet, baked fig.

Flavor: Sweet, baked fig.

Texture: Soft.

Possible Deteriorative Changes

Appearance: Dried out bakery covering and filling, excessively crushed, excessive filling bleeding through the bakery covering.

Odor: Oxidized, stale, scorched.

Flavor: Oxidized, stale, scorched, fermented.

Texture: Dry, hard bakery covering, dense or dry fruit layer.

Unique Examination/Test Procedures

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes

Some of the fruit layer may bleed through the bakery covering and cause discoloration. This should not

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be confused with mold growth.