
MONOGRAPH No. BB7

ITEM: Coffee, Flavored, Instant Cappuccino, Type II, Style A, Regular, Flavor 1, French
Vanilla, Flavor 4, Irish Cream

SPECIFICATION: CID A-A-20336

COMPONENT CLASSIFICATION: Ancillary

CHARACTERISTICS OF ITEM:

APPEARANCE:

French Vanilla: Dry product color shall be an off white or dark brown combination;
Rehydrated product shall be a medium golden brown color.

Irish Cream: Dry product color shall be a pale tan or dark brown combination; rehydrated
product shall be a medium golden brown color.

For both flavors, the rehydrated product shall be smooth and free of discernable lumps or
sedimentation, and shall have a milky white froth on top.

ODOR: Each product should have an odor characteristic of the flavor specified and the products
shall be free from foreign odors.

FLAVOR: Both products shall have a flavor of strong sweetened coffee with cream and shall be
free of foreign flavors such as: burnt, scorched, stale, or rancid. Flavors for each product shall be
typical of the flavor indicated.

TEXTURE: For both flavors: product shall fully dissolve within two minutes in hot or cold water
with constant stirring and showing no evidence of undissolved floating particles. Both flavors
shall also be free flowing and free of lumps which do not compress with light pressure while still
in their dehydrated state.

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

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: powder may clump, and/or may not instantly reconstitute

ODOR: off odors such as strong non-fat dry milk odor, rancid aroma

FLAVOR: off flavors such as strong non-fat dry milk flavor, rancid

TEXTURE: reconstituted product could have clumps

UNIQUE EXAMINATION/TEST PROCEDURES: None

SPECIAL NOTES: None