

Item: **Cookie Mix, Dry, Chocolate (Type I)**

Document: **MIL-C-43205G, Cookie Mix, Dry**

Approximate Caloric Value Per Serving: **NA**

Component Classification: **Secondary**

Estimated Shelf Life: **24 months 80°F**

### **Item Characteristics**

Appearance: Dry bakery mix shall be a free flowing mix free from lumps that do not fall apart under light finger pressure. Uniform light dusty brown color.  
**Prepared** chocolate cookies shall be a uniform chocolate brown color.

Odor: **Prepared** chocolate cookies shall have a sweet baked chocolate odor.

Flavor: **Prepared** chocolate cookies shall have a sweet baked chocolate flavor.

Texture: Dry mix shall be free flowing.  
**Prepared** cookies shall be tender and crisp and show no evidence of lumps or peaks.

### **Possible Deteriorative Changes**

Appearance: Dry mix may darken in color and/or contain lumps that do not fall apart under light finger pressure.  
Prepared product may have lumps or peaks.

Odor: Rancid, stale, oxidized, bitter, soapy, scorched, or other objectionable odors.

Flavor: Rancid, stale, oxidized, bitter, soapy, scorched, or other objectionable flavors.

Texture: Cookie mix may clump excessively, and not readily dissolve upon mixing or baking.  
**Upon mixing** the product may not readily attain a thick cookie batter consistency.  
**Prepared** cookies may have undissolved lumps or peaks.

### **Unique Examination/Test Procedures**

Prepare as directed on label.