

Item: **Cheese, American, Process, Dehydrated**

Document: **MIL-C-35053D, Cheese, American, Process, Dehydrated**

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

Estimated Shelf Life: **36 months at 80°F; 6 months at 100°F**

**Item Characteristics**

Appearance: Free flowing instant cheese powder with color appropriate to cheese type, i.e. American could be either white or orange in color. Mix shall be uniform in composition and appearance, free from black specs or lumps that do not fall apart under light finger pressure.

Odor: Processed American cheese.

Flavor: Processed American cheese.

Texture: Free flowing powder. Upon rehydration the product shall readily attain a thick creamy sauce consistency.

**Possible Deteriorative Changes**

Appearance: Product may clump or darken with age.

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

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

Texture: Powder may clump. Upon rehydration the product may not readily attain a thick creamy sauce consistency.

**Unique Examination/Test Procedures**

Prepare as directed on label.