
MONOGRAPH No. BO14

ITEM: Peanut butter and Jelly Twin Pack, with either Grape Jelly or Strawberry Jam

NSN: 8930-01-396-4009 Twin Pack, Peanut Butter with Concord Grape Jelly

NSN: 8930-01-436-1912 Twin Pack, Peanut Butter with Strawberry Jam

COMPONENT CLASSIFICATION: Secondary

CHARACTERISTICS OF ITEM (PEANUT BUTTER):

APPEARANCE: Tan to reddish brown, smooth, glossy, thin consistency.

ODOR: Fresh roasted peanuts.

FLAVOR: Fresh roasted peanuts, balanced, sweet/salty peanut flavor, not bitterness.

TEXTURE: Very slightly grainy to smooth, sticky mouthfeel.

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

POSSIBLE DETERIORATIVE CHANGES (PEANUT BUTTER):

APPEARANCE: Darkening of color, moderately oily/oiled off.

ODOR: Musty, rancid, stale.

FLAVOR: Moderately bitter, rancid, stale.

TEXTURE: Moderately oiling off (separation of the emulsion); hard and dry core or mass surrounded by extreme oiling off (due to oiling off, product cannot be kneaded back into emulsion).

UNIQUE EXAMINATION/TEST PROCEDURES: For open package inspection, evaluate half of the samples from the same producer without kneading and the other half after kneading the contents IAW package instructions. This will assist the inspector in assessing the affect oil separation has on the product after it is kneaded.

SPECIAL NOTES: None

CHARACTERISTICS OF ITEM (STRAWBERRY JAM):

APPEARANCE: Medium pink color with seeds and small pieces of fruit solids. May have slight weeping of liquid from gel (slight syneresis).

ODOR: Sweet strawberry, slightly fermented.

FLAVOR: Sweet strawberry, slightly fermented.

TEXTURE: Slightly firm to slightly soft with small seeds and some small pieces of fruit solids.

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

POSSIBLE DETERIORATIVE CHANGES (STRAWBERRY JAM):

APPEARANCE: Browning and/or darkening of color. Moderate to extreme syneresis or liquification.

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 liquification.

UNIQUE EXAMINATION/TEST PROCEDURES: Do not knead package prior to opening, as this will damage the gel structure. Open package by cutting off three seals and laying it open like a book so as to expose the product. If mold is noted or suspected, examine the pouch very closely for tears, cuts or holes. If package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check for weeping, place it on flat smooth surface.

SPECIAL NOTES: The degree of loss of strawberry 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.

CHARACTERISTICS OF ITEM (CONCORD GRAPE JELLY):

APPEARANCE Burgundy colored May have slight weeping of liquid from gel (slight syneresis).

ODOR: Sweet grape slightly fermented.

FLAVOR: Sweet mild grape

TEXTURE: Smooth, soft gel

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

POSSIBLE DETERIORATIVE CHANGES (CONCORD GRAPE JELLY):

APPEARANCE: Amber to brown color. Moderate to extreme syneresis or liquification.

ODOR: Slightly scorched, fermented.

FLAVOR: Fermented, Caramelized, burnt, or scorched, extreme loss of grape flavor.

TEXTURE: Moderate to extreme loss of gel structure. Moderate to extreme syneresis, liquefied.
(Total loss of gel structure).

UNIQUE EXAMINATION/TEST PROCEDURES: Do not knead package prior to opening, as this will damage the gel structure. Open package by cutting off three seals and laying it open like a book so as to expose the product. If mold is noted or suspected, examine the pouch very closely for tears, cuts or holes. If package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check for weeping, place it on flat smooth surface.

SPECIAL NOTES: The degree of loss of grape 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.