

Item: **Icing Mixes, Powder, Chocolate flavored (Type I)**

Document: **CID A-A-20065A, Icing Mixes, Powder**

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

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

Item Characteristics

Appearance: Icing mix shall be a free flowing powder free from lumps that do not fall apart under light finger pressure. Uniform light brown color.
Prepared icing shall be smooth icing with a uniform chocolate brown color.

Odor: Sweet cocoa.

Flavor: Sweet chocolate.

Texture: Free flowing powder.
Prepared product shall be smooth.

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 contain undissolved lumps.

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

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

Texture: Product may clump excessively and not readily dissolve upon mixing.
Upon mixing the product may not readily attain a smooth icing consistency.
Prepared icing may contain undissolved lumps.

Unique Examination/Test Procedures

Prepare as directed on label.