

Item: **Potatoes, White, Dehydrated, Potato Casserole, Au Gratin (Type V, Style B)**

Document: **CID A-A-20032F, Potatoes, White, Dehydrated**

Approximate Caloric Value Per Serving: **100 Kcal** Component Classification: **Primary**

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

Item Characteristics

Appearance: Sliced dehydrated potatoes with a white cheese powder. Potatoes shall be white to pale yellow in color. Shall be bright and free from gray to brown colors. Cheese powder shall be uniform in composition and appearance, free from black specs or lumps that do not fall apart under light finger pressure.

Prepared: Characteristic of sliced cooked potatoes in cheese sauce. Potatoes shall be translucent. Top of casserole may show signs of browning and/or scorching from baking.

Odor: Dehydrated potatoes. Slight powdered cheese odor.
Prepared: Cooked potato and cheese odor. Free from sour, musty, rancid odors.

Flavor: **Prepared:** Cooked potato flavor. Cooked cheese/dairy flavor. May have slight scorched flavor. Free from sour, musty, rancid odors.

Texture: Firm, dehydrated potatoes. Powdered cheese sauce.
Prepared: Soft sliced potatoes in creamy, smooth cheese sauce.

Possible Deteriorative Changes

Appearance: Sliced potatoes and/or cheese sauce may darken. Excessive breaking.

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

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

Texture: Clumping.
Prepared product may not readily rehydrate.

Unique Examination/Test Procedures

Prepare as directed on label.