

Item: **Bakery Mix, Prepared, Quick bread mixes, Biscuit (Class 2, Style B)**

Document: **MIL-B-44275A, Bakery Mixes, Prepared**

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

Estimated Shelf Life: **24 months at 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 tan color.
Prepared biscuit shall possess a uniform light brown crust and tender white crumb. No large gas pockets or tunnels.

Odor: **Prepared** biscuit shall have a baked biscuit odor.

Flavor: **Prepared** biscuit shall have a baked biscuit flavor. May have a salty and/or baking powder flavor.

Texture: Dry mix shall be free flowing.
Prepared biscuits shall be slightly dry to moist, tender, flaky, and show no evidence of lumps.

Possible Deteriorative Changes

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

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

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

Texture: Bakery mix may clump excessively, and not readily dissolve upon mixing or baking.
Upon mixing the product may not readily attain a thick, doughy biscuit batter consistency.
Prepared biscuits may contain undissolved lumps and/or be dense due to not rising.

Unique Examination/Test Procedures

Prepare as directed on label.