

Item: **Bakery Mixes, Prepared, Chocolate Brownie Mix (Class 5)**

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 brown color.
Prepared brownies shall possess a brown crust. Slightly convex top surface free of cracks. Moist, dark brown, crumb. No large gas pockets or tunnels.

Odor: **Prepared** brownies shall have a sweet baked chocolate odor.

Flavor: **Prepared** brownies shall have a sweet baked chocolate flavor. Shall not be harsh or bitter chocolate.

Texture: Dry mix shall be free flowing.
Prepared brownies shall be moist, tender. The brownie shall be chewy but not gummy.

Possible Deteriorative Changes

Appearance: Dry mix may darken in color and/or contain lumps that do not fall apart under light finger pressure.
Prepared brownie 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 brownie batter consistency.
Prepared brownie may contain undissolved lumps and/or may be gummy or dense.

Unique Examination/Test Procedures

Prepare as directed on label.