

4 August 2006
NSN: 8950-01-433-2207

* MONOGRAPH NO: E 115

Item: **Hot Sauce, Extra hot 4x (Type II)** (HS4)

Document: **CID A-A-20097 Hot Sauce and PKG&QAP**

Approximate Caloric Value Per Serving: **20** Component Classification: **Ancillary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Reddish-brown colored liquid. Smooth suspension of uniform small particle size.

Odor: Pungent.

Flavor: Well balanced, peppery, pungent (heat value or bite).

Texture: Smooth (thin) suspension of red pepper without stratification or separation.

Possible Deteriorative Changes

Appearance: Red color fades to yellowish brown. White specks may be evidence of yeast and mold growth.

Odor: No changes due to chemical breakdown have been noted. Yeasty or fermented odor would be caused by microbial growth.

Flavor: Increased heat flavor and/or increased vinegar note.

Texture: Moderate sedimentation as opposed to slight sedimentation that is characteristically normal.

Unique Examination/Test Procedures

Product should be tasted by itself initially and in small quantities only. Subsequent evaluation should be done when used on the entrée that it was packed with. Due to the spicy nature of the product, it should be the last component given sensory evaluation to prevent carryover to other samples and consequent masking of their odor and flavor.

Special Notes

Screw caps shall be secured to bottles with a band of plastic shrink film or sealing tape. If shrink film or sealing tape is loose or deteriorating, annotate the inspection worksheet accordingly but do not score as a defect unless the contents are leaking out.