

6 March 2008
NSN: 8915-01-554-2365

* MONOGRAPH NO: E 116

Item: **Cranberry Sauce, Jellied**

Document: **COTS**

Approximate Caloric Value Per Serving: **40**

Component Classification: **Ancillary**

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

Item Characteristics

Appearance: Dark red color, may have slight weeping for liquid gel (slight syneresis).

Odor: Sweet cranberry, slightly fermented.

Flavor: Sweet cranberry, slightly fermented.

Texture: Slightly firm to slightly soft.

Possible Deteriorative Changes

Appearance: Darkening and/or browning of color, moderate to extreme syneresis or liquidification.

Odor: Extremely fermented or carmelized, burnt or scorched.

Flavor: Extremely fermented or carmelized, burnt or scorched.

Texture: Moderate to extreme loss of gel structure, moderate to extreme syneresis or liquidification.

Unique Examination/Test Procedures

NA

Special Notes The degree of loss of cranberry flavor can be expected to vary with the vendor and DOP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored.