

Item: **Biscuits**

(BIS)

Document: **PCR-B-048, Biscuits, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **220**

Component Classification: **Secondary**

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

Item Characteristics

Appearance: Fully baked, intact, easily separated biscuits. Surface: light tan to golden brown, may have pale yellow areas. Interior: off-white crumb with pale yellow areas, a slightly open cell (crumb) structure.

Odor: Slightly sweet, baking soda and baked wheat flour.

Flavor: Slightly sweet, baking soda and baked wheat flour.

Texture: Soft, slightly dry, slightly crumbly, and moderately dense.

Possible Deteriorative Changes

Appearance: Darkened surface and crumb; biscuits stuck to each other; crumbly.

Odor: Sour, heat stressed; rancid.

Flavor: Sour, heat stressed; rancid.

Texture: Hard, excessively dry, excessively crumbly; excessively dense; gummy.

Unique Examination/Test Procedures

NA

Special Notes

NA