

Item: **Nuts and raisins with pan coated chocolate disks (Type II)**

Document: **PCR-N-003, Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **310** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Mixture of whole, blanched, roasted, skinless peanuts, pan coated chocolate disks, dark intact raisins, whole almonds, shelled English walnuts pieces, and whole filberts; free of clumped nuts, raisins and pan coated chocolate disks. Pan coated disk candy have a gloss and vibrant colors with a double-convex lens shape.

Odor: The product shall possess an odor of unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, raisins and sweet milk chocolate.

Flavor: The product shall possess a flavor of unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, raisins and sweet milk chocolate.

Texture: The nuts shall be firm to crunchy. The raisins shall be moist and chewy. The pan coated chocolate disks shall be of such hardness that they cannot be easily crushed or cracked.

**Possible Deteriorative Changes**

Appearance: All components darkened or clumped together. Nuts and pan coated disks crushed or broken.

Odor: Stale, rancid nuts. Rancid pan coated disks.

Flavor: Stale, rancid nuts. Rancid pan coated disks.

Texture: Hard dry raisins, soft nuts, hard cracked/ broken pan coated disks.

**Unique Examination/Test Procedures**

Product is considered serviceable if clumps of raisins, pan coated chocolate disks and nuts can be broken with light finger pressure.

**Special Notes**

There may be some loose and/or detached skins and peanut splits.