

Item: **Coffee, Instant, Freeze dried, Regular (Type III, Style A)** (FDI)

Document: **A-A-20184 Coffee, Instant and PKG & QAP**

Approximate Caloric Value Per Serving: **9** Component Classification: **Ancillary**

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

**Item Characteristics**

Appearance:

**Dry product:** Slightly reddish medium brown freeze-dried variable sized granular particles and powder. Free from discernible lumps (See Notes).

**Hydrated product:** Dark brown opaque sediment free liquid. Shall fully dissolve within two minutes in hot or cold water with constant stirring and showing no evidence of undissolved or floating particles. May have slight oily film on surface.

Odor: **Dry Product:** Roasted coffee beans. **Hydrated product:** Distinct coffee odor.

Flavor: **Hydrated product:** Distinct coffee, slight to moderate bitter, balanced flavor.

Texture: **Dry product:** Granular, coarse to fine particles, free flowing, and free from lumps, which do not compress with light pressure (See Notes). **Hydrated product:** Slight to medium body, all particles dissolved and little to no sediment.

**Possible Deteriorative Changes**

Appearance: **Dry Product:** Clumped, caked, hardened, very dark brown to black, white specs or fiber like particles (leached caffeine). **Hydrated product:** Undissolved particles, heavy sediment, heavy oily film. Very dark brown to black liquid.

Odor: **Dry or Hydrated Product:** Burnt, strong nut, stale coffee.

Flavor: **Dry or Hydrated Product:** Burnt, nutty, stale coffee. Excessively bitter. Rancid oil.

Texture: **Dry Product:** Clumpy, caked, and hardened. **Hydrated Product:** Astringent, particles may not dissolve.

**Unique Examination/Test Procedures**

Initially product should be observed in the dry state. Follow with hydrated product examination. Hydrate per label instructions. Recommend glass or ceramic cups. Do not use plastic, Styrofoam or similar cups.

**Special Notes**

Lumps that do not fall apart under light pressure between the fingers shall be scored as a defect.