

Item: **Dairyshake Powder, Chocolate (Flavor II)** (DSP)
Document: **PCR-D-002A Dairyshake Powder, Fortified with Calcium and Vitamin D, Packaged in a Flexible Pouch, Shelf Stable**
Approximate Caloric Value Per Serving: **417 Calories** Component Classification: **Primary**
Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Dehydrated: Light to medium brown colored without lumps; uniform blend of dry homogenous ingredients (see Special Notes)
Reconstituted: Milk chocolate (medium brown) colored liquid, good body, well blended, uniform consistency.

Odor: Typical sweet milk chocolate.

Flavor: Moderately intense recognizable sweet milk chocolate flavor.

Texture: Dehydrated: Loose, dry, powdery, free flowing and without lumps (see Special Notes)
Reconstituted: Smooth, creamy, and moderately thick with no discernable lumps, chalkiness or sedimentation.

Possible Deteriorative Changes

Appearance: Dehydrated: Caking, lumpiness, dark specks, darkened areas (see Special Notes)
Reconstituted: Darkening, browning

Odor: Moderate loss of milk chocolate odor, scorched, oxidized, rancid, non-typical odor.

Flavor: Moderate loss of milk chocolate flavor, scorched, oxidized, rancid, non-typical flavor.

Texture: Dehydrated: Caked, lumpy (see Special Notes)
Reconstituted: Hydrated product not smooth, not creamy, not moderately thick or has discernable lumps, chalkiness or sedimentation

Unique Examination/Test Procedures

Initial examination should be done in the dry state; Final examination and evaluation should be done after reconstituting following package instructions. (Even if product is caked, it should be reconstituted to determine the report for future reference)

Special Notes

Product may contain lumps that are of no concern provided they break or fall apart under light finger pressure. Dark brown specs appear and become larger masses as moisture is absorbed in the product.