



PRODUCT DATA SHEET EVAPORATED APPLES

PRODUCT DESCRIPTION:

Evaporated apples are prepared from sound, properly ripened fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size and dried to specified moisture range. In the case of a "dry cut," an additional cutting is required following the drying process. The product is inspected throughout the process to assure a clean, wholesome product which is in complete compliance with the provisions of the Federal Food, Drug and Cosmetic Act, as well as European Union and other international food laws and regulations.

VARIETY:

Delicious, Granny Smith and other sweet tart varieties (Fuji, Galas, etc.) will be supplied, with other specialty varieties available upon approval.

FLAVOR:

Typical of variety with no musty, decayed or other off-flavors.

COLOR:

Natural-No Treatment: Tan to light brown

Contains Sulfites (to preserve color): Light yellow to white

MOISTURE:

No Preservatives: 16% - 18% maximum, Water Activity: 0.55 – 0.65

Contains Sulfites: 22% - 26% maximum, Water Activity: 0.65 – 0.75

Intermediate Moisture: 8% - 16% range, Water Activity: 0.45 – 0.60

SIZE:

Standard cut sizes are available (please see reverse side)

AVAILABLE TREATMENTS:

Evaporated apples are available with the following treatments:

Natural-No Treatment: No preservative, no special process

Contains Sulfites (to preserve color): Sodium Sulfite 500 – 1500 ppm maximum

PACKAGING:

Packaged in a 1.5 mil high density poly bag inside a corrugated box.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient <70°F</u>	<u>Refrigerated <45°F</u>	<u>Frozen <0°F</u>
Natural-No Treatment:	1 Year	18 Months	Not Necessary
Containing Sulfites (to preserve color):	18 Months	2 Years	Not Necessary

MICROBIOLOGICAL:

Standard Plate Count: 3,000/gm max

Yeast and Mold: 300/gm max

KOSHER CERTIFICATION:

This ingredient meets the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

RECONSTITUTION RATIO:

Although the end usage, process, size and style of cut will ultimately dictate the correct ratio, evaporated apples generally require three (3) to five (5) parts water (by weight) to one (1) part apple, to fully reconstitute. Apples return to fresh cut dimensions when reconstituted.

STANDARD CUT SIZES:Fresh Cut Dimensions

Rings (or Slices):	$\frac{3}{8}$ " (9-10mm) thick circular sections with open or solid centers
Wedges:	Wedges consist predominantly of sectors cut in longitudinally and radially from the core. The dimension is approximately 16 segments.
Pie Pieces:	1" x $\frac{3}{8}$ " (no end cut), approximately 25mm x 10mm
Dices:	$\frac{3}{4}$ " x $\frac{3}{4}$ " x $\frac{1}{4}$ " (20mm x 20mm x 6mm)
	$\frac{3}{4}$ " x $\frac{1}{2}$ " x $\frac{1}{4}$ " (20mm x 12.8mm x 6.4mm)
	$\frac{1}{2}$ " x $\frac{3}{8}$ " x $\frac{1}{4}$ " (12.8mm x 10mm x 6.4mm)
	$\frac{3}{8}$ " x $\frac{3}{8}$ " x $\frac{3}{8}$ " (10mm x 10mm x 10mm)
	$\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{4}$ " (6.4mm x 6.4mm x 6.4mm)

Dry Cut Dimensions

Chips:	$\frac{1}{8}$ " x $\frac{1}{8}$ " (3mm x 3mm)
	$\frac{1}{4}$ " x $\frac{1}{8}$ " (6.4mm x 3mm)
Grinds:	$\frac{1}{8}$ " (3mm)
	$\frac{5}{64}$ " (2 mm)

NUTRITIONAL DATA:

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	23.8	Sugars (g/100 g)	48.2
Ash (g/100 g)	1.6	Dietary Fiber (g/100g)	6.9
Protein (g/100 g)	1.1	Vitamin A as b-carotene (IU/100 g)	<80
Fat (g/100 g)	<0.5	Vitamin C (mg/100 g)*	<0.5
Trans Fat (g/100 g)	0.0	Sodium (mg/100 g)	340
Carbohydrates (g/100 g)	73.5	Calcium (mg/100 g)	176
Calories (per/100 g)	298	Iron (mg/100 g)	0.43

*Sulfite will give false positives for ascorbic acid.

These are average values and should be used only to approximate the nutritional composition of any food formulations. Nutritional data not found on this list are present in levels not required by NLEA standards. Amount of sodium and potassium dependent on use of sodium or potassium sulfite or metabisulfite in process.



PRODUCT DATA SHEET EVAPORATED APPLES COLORED & FLAVORED

PRODUCT DESCRIPTION:

Evaporated apples, colored and flavored, are prepared from sound, properly ripened fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size, colored and flavored with natural and/or artificial colors and flavors and dried to a specified moisture range. In the case of a "dry cut," an additional cutting is required following the drying process. The product is inspected throughout the process to assure a clean, wholesome product which is in complete compliance with the provisions of the Federal Food, Drug and Cosmetic Act, as well as European Union and other international food laws and regulations.

VARIETY:

Delicious, Granny Smith and other sweet tart varieties (Fuji, Galas, etc.) will be supplied, with other specialty varieties available upon approval.

FLAVOR:

Raspberry, Blueberry, Peach, and Cherry, with custom flavors available upon request. Resulting product flavor will be typical of the desired fruit with no musty, decayed, or other off-odors/flavors.

COLOR:

The color will vary depending on the desired fruit flavor, but will be representative of the actual fruit. (Example: Cherry: Bright, medium to dark red)

MOISTURE:

Natural-No Treatment: 16% - 18% maximum, Water Activity: 0.55 – 0.65

Contains Sulfites (to preserve color): 22% - 26% maximum, Water Activity: 0.65 – 0.75

Intermediate Moisture: 8% - 16% range, Water Activity: 0.45 – 0.60

SIZE:

Standard cut sizes are available (please see reverse side)

AVAILABLE TREATMENTS:

Evaporated apples are available with the following treatments:

Natural-No Treatment: No preservative, no special process

Contains Sulfites (to preserve color): Sodium Sulfite 500 – 1500 ppm maximum

PACKAGING:

Packaged in a 1.5 mil high density poly bag inside a corrugated box.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient <70°F</u>	<u>Refrigerated <45°F</u>	<u>Frozen <0°F</u>
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MICROBIOLOGICAL:

Standard Plate Count: 3,000/gm max

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KOSHER CERTIFICATION:

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RECONSTITUTION RATIO:

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STANDARD CUT SIZES:Fresh Cut Dimensions

Dices:

- $\frac{3}{4}$ " \times $\frac{3}{4}$ " \times $\frac{1}{4}$ " (20mm x 20mm x 6mm)
- $\frac{3}{4}$ " \times $\frac{1}{2}$ " \times $\frac{1}{4}$ " (20mm x 12.8mm x 6.4mm)
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Chips:

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Grinds:

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