



PRODUCT DATA SHEET FROZEN APPLES

PRODUCT DESCRIPTION:

Frozen apple products are prepared from sound, properly ripened fruit which has been washed, peeled, cored, sorted, trimmed and cut to the desired piece size. The product is inspected throughout the process to assure a clean, wholesome product which is in complete compliance with good manufacturing practices and the provisions of the Federal Food, Drug and Cosmetic Act.

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:

Light yellow to greenish white, depending on variety

SIZE:

Standard cut sizes are available (please see reverse side)

PROCESS METHODS:

Solid pack (Straight pack or sugar added 7+1): Solidly "blast" frozen within 48 hours of processing

IQF: Individually quick frozen in a high velocity air tunnel to ensure minimum cell damage and a free flowing product

Blanched: Heat treated with steam to prevent browning, then frozen to maintain quality

AVAILABLE TREATMENTS:

Frozen apples are available with the following treatments:

Standard: Treated in a solution of Salt, Ascorbic or Erythorbic Acid, and Citric Acid

Contains Sulfites: Treated in a solution containing sodium sulfite to preserve color

Blanched: No preservatives

PACKAGING:

Packaged in poly-lined corrugated boxes or 30 pound polyethylene pails.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

Storage Temperature:	<u>Ambient <70°F</u>	<u>Refrigerated <45°F</u>	<u>Frozen <0°F</u>
Recommendation:	Not recommended	Not recommended	1 year

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.

STANDARD CUT SIZES:Fresh Cut Dimensions

Sliced Apples:	Sliced approximately 10-16 slices per apple, Heel width ½” to ¾” thickness
Dices:	¾" × ¾" × ¼" (20mm x 20mm x 6mm)
	¾" × ½" × ¼" (20mm x 12.8mm x 6.4mm)
	½" × ¾" × ¼" (12.8mm x 10mm x 6.4mm)
	½" × ¾" × ¾" (12.8mm x 10mm x 20mm)
	¾" × ¾" × ¾" (10mm x 10mm x 10mm)
	¼" × ¼" × ¼" (6.4mm x 6.4mm x 6.4mm)

NUTRITIONAL DATA (IQF Apples):

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	86.3	Vitamin A as b-carotene (IU/100 g)	< 100.0
Ash (g/100 g)	0.42	Vitamin C (mg/100 g)*	1.6
Protein (g/100 g)	0.2	Dietary Fiber (g/100g)	1.3
Fat (g/100 g)	<0.5	Sodium (mg/100 g)	95.0
Trans Fat (g/100 g)	0.0	Potassium (mg/100 g)	117.0
Carbohydrates (g/100 g)	13.01	Calcium (mg/100 g)	4.5
Calories (per/100 g)	53	Iron (mg/100 g)	0.13
Sugars (g/100 g)	7.8	<i>*Sulfite will give false positives for ascorbic acid.</i>	

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.