



## PRODUCT DATA SHEET LOW MOISTURE APPLE FLAKE POWDER

### PRODUCT DESCRIPTION:

Apple flake powder is prepared from sound apples, which have been washed, pureed, sieved thoroughly, drum dried and milled to the proper screen specifications. The fruit 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.

### VARIETY:

A mix of Delicious, Granny Smith and other sweet tart varieties (Fuji, Galas, etc.) will be supplied

### FLAVOR:

Typically bland with no musty, decayed or other off-flavors.

### COLOR:

Tan to brown

### MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

### SIZE: \*\*

8 Mesh: Thru USS #8: 90% Minimum; Thru a USS #30: 25% maximum

12 Mesh: On a USS #12: 5% Maximum; Thru a USS #40: 10% Maximum

20 Mesh: Thru a USS #20: 90% Minimum

35 Mesh: On a USS #35: 10% Maximum; Thru a USS #35: 90% Minimum

\*\* Other mesh sizes available upon request.

### AVAILABLE TREATMENTS:

Low Moisture apple flake powders are available with the following treatments:

Natural-No Treatment: No preservative, no special process

Contains Sulfites (to preserve color): Sodium Sulfite 300 ppm maximum

Calcium Stearate may be added at 0.5% maximum to prevent caking

### PACKAGING:

Packaged in a 4.0 mil high density poly bag inside a corrugated box.

### SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Natural-No Treatment:	Not Recommended	2 Years	Not Necessary
Containing Sulfites (to preserve color)::	Not Recommended	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, low moisture apple flake powder generally requires three (3) to five (5) parts water (by weight) to one (1) part powder, to fully reconstitute.

**NUTRITIONAL DATA:**

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	1.6	Vitamin A as b-carotene (IU/100 g)	<50
Ash (g/100 g)	1.8	Vitamin C (mg/100 g)*	3.43
Protein (g/100 g)	1.8	Dietary Fiber (g/100g)	15.1
Fat (g/100 g)	0.3	Sodium (mg/100 g)	75.3
Trans Fat (g/100 g)	0.0	Potassium (mg/100 g)	720
Carbohydrates (g/100 g)	94.5	Calcium (mg/100 g)	19.3
Calories (per/100 g)	388.0	Iron (mg/100 g)	0.8
Sugars (g/100 g)	65.9		

\*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 LOW MOISTURE BLENDED FRUIT FLAKE POWDERS

### PRODUCT DESCRIPTION:

Blended fruit flake powders are prepared from sound apples with other fruits which have been washed, blended, pureed, sieved thoroughly, drum dried and milled to meet proper screen specifications. The fruit 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.

### BLENDS AVAILABLE:

Pear/Apple/Plum (JLS)	
Strawberry/Apple	Cranberry/Apple
Raspberry/Apple	Peach/Apple
Blueberry/Apple	Cherry/Apple
Blackberry/Apple	Grape/Apple

### FLAVOR:

Typical of primary fruit within the blend with no scorched, musty, or other off-flavors.

### COLOR:

Color will depend on the fruit blend.  
Apple can be blended as a substrate in quantities ranging from 10% to 75%

### MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

### SIZE: \*\*

8 Mesh: Thru USS #8: 90% Minimum; Thru a USS #30: 25% maximum  
35 Mesh: Thru a USS #35: 90% Minimum

\*\* Other mesh sizes available upon request.

### AVAILABLE TREATMENTS:

Low Moisture blended flake powders are available with the following treatments:  
Natural-No Treatment: No preservative, no special process  
Contains Sulfites (to preserve color): Sodium Sulfite 300 ppm maximum  
Calcium Stearate may be added at 0.5% maximum to prevent caking

### PACKAGING:

Packaged in a 4.0 mil high density poly bag inside a corrugated box.

### SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Natural-No Treatment:	Not Recommended	2 Years	Not Necessary
Containing Sulfites (to preserve color):	Not Recommended	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 fruits generally require five (5) parts water (by weight) to one (1) part flake powder, to fully reconstitute.



## PRODUCT DATA SHEET LOW MOISTURE PEAR FLAKE POWDER

### PRODUCT DESCRIPTION:

Pear flake powder is prepared from sound pears which have been washed, pureed, sieved thoroughly, drum dried and milled to the proper screen specifications. The fruit 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.

### VARIETY:

A mix of northwest varieties will be supplied, primarily Bartlett variety

### FLAVOR:

Typically bland with no musty, decayed or other off-flavors.

### COLOR:

Tan to brown

### MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

### SIZE: \*\*

8 Mesh: Thru USS #8: 90% Minimum; Thru a USS #30: 25% maximum

20 Mesh: Thru a USS #20: 90% Minimum

\*\* Other mesh sizes available upon request.

### AVAILABLE TREATMENTS:

Low Moisture pear flake powders are available with the following treatments:

Natural-No Treatment: No preservative, no special process

Contains Sulfites (to preserve color): Sodium Sulfite 300 ppm maximum

Calcium Stearate may be added at 0.5% maximum to prevent caking

### PACKAGING:

Packaged in a 4.0 mil high density poly bag inside a corrugated box.

### SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Natural-No Treatment:	Not Recommended	2 Years	Not Necessary
Containing Sulfites (to preserve color):	Not Recommended	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 pears generally require three (3) to five (5) parts water (by weight) to one (1) part pear, to fully reconstitute.

**NUTRITIONAL DATA:**

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	2.74	Sugars (g/100 g)	52.8
Solids( g/100 g)	97.26	Sorbitol (g/100 g)	13.0
Ash (g/100 g)	2.37	Dietary Fiber (g/100 g)	26.7
Protein (g/100 g)	0.43	Riboflavin (mg/100 g)	0.43
Fat (g/100 g)	2.21	Sodium (mg/100 g)	71
Trans Fat (g/100 g)	0.0	Potassium (mg/100 g)	902
Carbohydrates (g/100 g)	93.26	Calcium (mg/100 g)	58.0
Calories (per/100 g)	390.6	Iron (mg/100 g)	1.9

\*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 DEHYDRATED BANANA FLAKES/POWDER

### PRODUCT DESCRIPTION:

Banana flake powder is prepared from sound bananas, which have been washed, pureed, sieved thoroughly, drum dried and milled to the proper screen specifications. The fruit 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.

### FLAVOR:

Typical of ripened bananas, with no musty, decayed, or other off flavors

### COLOR:

Yellow/light tan

### MOISTURE:

4.5% maximum, Water Activity: 0.10 – 0.33

### SIZE:

16 Mesh: On USS #10: 100% maximum; Thru a USS #40: 35% maximum

### AVAILABLE TREATMENTS:

Low Moisture banana flake powders are available with the following treatment:

Natural-No Treatment: No preservative, no special process

### PACKAGING:

Packaged in a 4.0 mil high density polyethylene sealed bag inside a corrugated box. Net weight of 44 lbs.

### SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Banana Flake Powder:	Not Recommended	2 Years	Not Necessary

### MICROBIOLOGICAL:

Standard Plate Count: 10,000/gm max

Yeast and Mold: 2,000/gm max

### COUNTRY OF ORIGIN:

Ecuador

### KOSHER CERTIFICATION:

This ingredient is certified Kashruth Kosher, Parve and Kosher for Passover.

### RECONSTITUTION RATIO:

Although the end usage will ultimately dictate the correct ratio, low moisture banana flake powder generally requires five (5) parts water (by weight) to one (1) part powder, to fully reconstitute.

**NUTRITIONAL DATA:**

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	2.0	Vitamin A (IU/100 g)	476
Ash (g/100 g)	3.0	Vitamin C (mg/100 g)*	7
Protein (g/100 g)	3.9	Dietary Fiber (g/100g)	10.3
Fat (g/100 g)	0.8	Sodium (mg/100 g)	33
Trans Fat (g/100 g)	0.0	Potassium (mg/100 g)	1143
Carbohydrates (g/100 g)	89.3	Calcium (mg/100 g)	19
Calories (per/100 g)	380.0	Iron (mg/100 g)	3.6
Sugars (g/100 g)	70.5	Niacin (mg/100 g)	2.4

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.