



## PRODUCT DATA SHEET LOW MOISTURE APPLES

### PRODUCT DESCRIPTION:

Low moisture apples (also called "dehydrated") and "puffed" (see PDS-156) are prepared from sound, properly ripened fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size and properly dried to not more than 3-1/2% moisture by weight. The apples are 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:

3.5% maximum, Water Activity: 0.10 – 0.30

### SIZE:

Standard cut sizes are available (please see reverse side)

### AVAILABLE TREATMENTS:

Natural-No Treatment: No preservative, no special process  
Contains Sulfites (to preserve color): Sodium Sulfite 500 – 1500 ppm maximum

### PACKAGING:

Packaged in a sealed 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:	18 Months	2 Years	Not Necessary
Containing Sulfites:	2 Years	5 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 apples generally require four (4) 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

PIE PIECES:	1" x 3/8" (no end cut)
FLAKES:	Thinly rolled dices (will vary depending upon customer requirements)
GRANULES:	(U.S. Standard Sieve) 4-Mesh, 6-Mesh, 8-Mesh, 12-Mesh
POWDER:	(U.S. Standard Sieve) 16 Mesh, 20 Mesh, 32 Mesh, 35 Mesh
DICES:	3/4" x 3/4" x 1/4" (18.75mm x 18.75mm x 6.25mm)
(regular and tenderized)	1/2" x 3/8" x 1/4" (18.75mm x 12.5mm x 6.25mm)
	3/4" x 1/2" x 1/4" (12.5mm x 9.5mm x 6.25mm)
	3/8" x 3/8" x 3/8" (9.5mm x 9.5mm x 9.5mm)
	1/4" x 1/4" x 3/8" (6.25mm x 6.25mm x 9.5mm)
	1/4" x 1/4" x 1/4" (6.25mm x 6.25mm x 6.25mm)

**NUTRITIONAL DATA:**

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	2.59	Vitamin A as b-carotene (IU/100 g)	130
Ash (g/100 g)	2.95	Vitamin C (mg/100 g)*	7.4
Protein (g/100 g)	1.73	Dietary Fiber (g/100g)	9.4
Fat (g/100 g)	0.5	Sodium (mg/100 g)	368
Trans Fat (g/100 g)	0.0	Potassium (mg/100 g)	774
Carbohydrates (g/100 g)	92.23	Calcium (mg/100 g)	21.9
Calories (per/100 g)	380.0	Iron (mg/100 g)	0.46
Sugars (g/100 g)	51.2	<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.