



PRODUCT DATA SHEET LOW MOISTURE APPLES COLORED & FLAVORED

PRODUCT DESCRIPTION:

Low moisture colored and flavored apples are prepared from sound, properly ripened fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size, natural and/or artificial colors and/or flavors added 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:

Raspberry, Blueberry, Strawberry, Banana, Peach, and Pineapple, 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: Strawberry: Bright, light red to reddish pink)

MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

SIZE:

Available in dices, granules, flakes and tenderized dices (Please see reverse for standard available sizes)

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 4.0 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 <32°F</u>
Natural-No Treatment:	18 Months	2 Years	Not Necessary
Containing Sulfites (to preserve color):	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

FLAKES:	Thinly rolled dices (will vary depending upon customer requirements)
GRANULES:	(U.S. Standard Sieve) 4-Mesh, 6-Mesh, 8-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.