



PRODUCT DATA SHEET APPLE FIBER 50-MESH

Item# 200330

PRODUCT DESCRIPTION:

Low moisture apple fiber is a high quality source of dietary fiber consisting primarily of apple pomace, which is recovered during juice processing. After the juice is removed, the pomace is dehydrated, milled and screened to ensure particle size uniformity. This process results in a clean product, which is in complete compliance with good manufacturing practices and the provisions of the Federal Food, Drug and Cosmetic Act

FLAVOR:

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

COLOR:

Tan to light brown

MOISTURE:

5.0% maximum, Water Activity: 0.10 – 0.30

SIZE:

50 Mesh: Through USS. #40 screen - 95% minimum

ADDITIVES/TREATMENTS:

Natural-No Treatment: No preservative, no special process

INGREDIENTS:

100% Apples

PACKAGING:

Packaged in a 4.0 mil high density poly bag inside a corrugated box. Net weight of 50 lbs.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

Storage Temperature:	<u>Ambient <70°F</u>	<u>Refrigerated <45°F</u>	<u>Frozen <0°F</u>
Recommended Shelf life:	18 months	2 Years	Not Necessary

MICROBIOLOGICAL:

Standard Plate Count: 10,000/gm max
Yeast and Mold: 1,000/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, apple fiber generally requires three (3) to five (5) parts water (by weight) to one (1) part powder, to fully reconstitute.

NUTRITIONAL DATA*:

NUTRIENT OR ITEM	
Moisture (g/100 g)	1.23
Total Dietary Fiber (g/100 g)	72.1
Insoluble Fiber (g/100 g)	53.5
Soluble Fiber (g/100 g)	18.6
Ash (g/100 g)	1.33
Protein (g/100 g)	6.31
Fat (g/100 g)	4.65
Trans Fat (g/100 g)	0.0
Carbohydrates (g/100 g)	86.5
Calories (g/100 g)	413
Calcium (mg/100 g)	199
Iron (mg/100 g)	2.2
Sodium (mg/100 g)	22.8
Potassium (mg/100 g)	332

* Typical analysis, subject to seasonal variations

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.