



PRODUCT DATA SHEET LOW MOISTURE PUFFED APPLES

PRODUCT DESCRIPTION:

Low moisture puffed apples ("dehydrated") are prepared from sound, properly ripened fruit which has been washed, cored, sorted, trimmed, cut to the desired size, puffed using a unique process developed by Tree Top 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.

SPECIAL CHARACTERISTICS:

Low moisture puffed apples are desirable due to their light, low density properties, which impart a unique crunchy texture. These special characteristics make puffed apples ideal for use in ready-to-eat cereals and snacks. They can be readily colored, flavored, sweetened or dusted with cinnamon or other fruit flake powders to expand their range of application.

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:

Low Moisture apples are available with the following 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 or foil laminate bag inside a corrugated box.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

| | <u>Ambient <70°F</u> | <u>Refrigerated <45°F</u> | <u>Frozen <0°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.

STANDARD CUT SIZES:Fresh Cut Dimensions

PIE PIECES: 1" x 3/8" (no end cut)

DICES/SLICES/CHIPS: 3/4"x 3/4"x 1/4"

1/2"x 3/8" x 1/4"

3/4"x 1/2" x 1/4"

3/8"x 3/8" x 3/8"

1/4"x 1/4" x 1/4"

5/32"x 1 1/2" x No End Cut

1/4"x 1" x 3/4"

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.