



STORAGE/SHELF LIFE RECOMMENDATIONS

	AMBIENT STORAGE <70°F	REFRIGERATED STORAGE <45°F	FROZEN STORAGE <0°F
<u>EVAPORATED APPLES / INTERMEDIATE MOISTURE APPLES</u>			
Contains Sulfites (500-1500 ppm)	18 Months	2 Years	Not Necessary
Natural – No Treatment	1 Year	18 Months	Not Necessary
Alternative Preservatives	Not Recommended	6 Months	2 Years
<u>LOW MOISTURE APPLES AND FIBER</u>			
Contains Sulfites (500-1500 ppm)	2 Years	5 Years	Not Necessary
Natural – No Treatment	18 Months	2 Years	Not Necessary
Alternative Preservatives	18 Months	2 Years	Not Necessary
<u>LOW MOISTURE POWDERS AND FLAKE POWDERS</u>			
	Not Recommended	2 Years	Not Necessary
<u>APPLESAUCE</u>			
	Not Recommended	1 Year	Not Recommended
<u>FRESH CHILLED APPLES</u>			
	Not Recommended	18 Days	Not Recommended
<u>FROZEN APPLES / FROZEN CHERRIES</u>			
	Not Recommended	Not Recommended	1 Year
<u>INFUSED APPLES</u>			
	Not Recommended	18 Months	2 Years
<u>FRUIT SENSATIONS®</u>			
	1 Year	18 Months	2 Years



STORAGE/SHELF LIFE RECOMMENDATIONS

**AMBIENT
STORAGE**
<70°F

**REFRIGERATE
D STORAGE**
<45°F

**FROZEN
STORAGE**
<0°F

CONCENTRATES

Standard (Type I)	Not Recommended	18 Months	2 Years
All Color Reduced Concentrates	Not Recommended	Not Recommended	18 Months
Specialty Concentrates	Not Recommended	Not Recommended	18 Months

ESSENCE

All Fruit Juice Essences	Not Recommended	24 Months	Not Recommended
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