

**PRODUCT DATA SHEET**  
**Regular Moisture Apple Dice, 3/8" x 3/8" x 3/8"**  
**Item Number 200763**

**PRODUCT DESCRIPTION:**

Evaporated apples are prepared from commercially grown organic fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size and dried to specified moisture range. In the case of a "dry cut," an additional cutting is required following the drying process. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

**VARIETY:**

Delicious, Granny Smith and other sweet tart varieties (Fuji, Galas, Honey Crisp, etc.) will be supplied, with other specialty varieties available upon approval.

**COUNTRY OF ORIGIN:**

USA

**CUT SIZE:**

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

**FLAVOR:**

Typical of variety

**COLOR:**

No Treatment – Tan to light brown

**MOISTURE:**

13% - 15% maximum, Water Activity: 0.45 – 0.55

**INGREDIENTS:**

**Organic Apples No additives, preservatives, carriers and/or processing aids were used in the production of the ingredient**

**VEGETATIVE ALLOWANCE**

Unit of Measure	Maximum
Carpel square inches	3.00
Peel % by weight	2.0
Seeds per 1 lb. each	1.0
Stem in linear inches	0.50
Total light bruising % by weight	5.0

**PACKAGING:**

Packaged in a 1.5 mil high density poly bag inside a corrugated box.

**CASE AND PALLET INFORMATION:**

Gross Weight: 43.00  
 Net Weight: 40.00  
 Layers Per Pallet: 6  
 Units Per Layer: 7  
 Units Per Pallet: 42

**SHELF LIFE AND STORAGE RECOMMENDATIONS:**

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
No Treatment	12 Months	18 Month	Not Necessary

**MICROBIOLOGICAL:**

Standard Plate Count CFU/Gram: 3,000/gm max  
 Yeast and Mold CFU/Gram: 300/gm max  
 Salmonella 375/gm: Negative

**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, evaporated apples generally require three (3) to five (5) parts water (by weight) to one (1) part apple, to fully reconstitute. Apples return to fresh cut dimensions when reconstituted.

**NUTRITIONAL DATA (EVAPORATED APPLES):**

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	17.7	Total Sugars (g/100 g)	62.7
Ash (g/100 g)	1.7	Added sugar (g/100g)	0.0
Protein (g/100 g)	1.1	Vitamin A as b-carotene (IU/100 g)	<70.0
Fat (g/100 g)	0.0	Vitamin C (mg/100 g)	<2.0
Trans Fat (g/100 g)	0.0	Vitamin D (mg/100 g)	0.0
Cholesterol (g/100 g)	0.0	Sodium (mg/100 g)	12.6
Carbohydrates (g/100 g)	79.5	Potassium (mg/100 g)	777.4
Calories (per/100 g)	322	Calcium (mg/100 g)	19.6
Dietary Fiber (g/100g)	9.0	Iron (mg/100 g)	0.4

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.

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