

PRODUCT DATA SHEET EVAPORATED APPLES

PRODUCT DESCRIPTION:

Evaporated apples are prepared from commercially grown 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, etc.) will be supplied, with other specialty varieties available upon approval.

FLAVOR:

Typical of variety

COLOR:

Natural-No Treatment: Tan to light brown
Contains Sulfites (to preserve color): Light yellow to white

MOISTURE:

No Preservatives: 16% - 18% maximum, Water Activity: 0.55 – 0.65
Contains Sulfites or Potassium Metabisulfite: 22% - 26% maximum, Water Activity: 0.65 – 0.75
Intermediate Moisture: 8% - 16% range, Water Activity: 0.45 – 0.60

SIZE:

Standard cut sizes are available (please see reverse side)

AVAILABLE TREATMENTS:

Evaporated 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 or Potassium Metabisulfite

PACKAGING:

Packaged in a 1.5 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 <0°F</u>
Natural-No Treatment:	1 Year	18 Months	Not Necessary
Containing Sulfites (to preserve color):	18 Months	2 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, 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.

STANDARD CUT SIZES:Fresh Cut Dimensions

Rings (or Slices):	$\frac{3}{8}$ " (9-10mm) thick circular sections with open or solid centers
Wedges:	Wedges consist predominantly of sectors cut in longitudinally and radially from the core. The dimension is approximately 16 segments.
Pie Pieces:	1" x $\frac{3}{8}$ " (no end cut), approximately 25mm x 10mm
Dices:	$\frac{3}{4}$ " x $\frac{3}{4}$ " x $\frac{1}{4}$ " (20mm x 20mm x 6mm) $\frac{3}{4}$ " x $\frac{1}{2}$ " x $\frac{1}{4}$ " (20mm x 12.8mm x 6.4mm) $\frac{1}{2}$ " x $\frac{3}{8}$ " x $\frac{1}{4}$ " (12.8mm x 10mm x 6.4mm) $\frac{3}{8}$ " x $\frac{3}{8}$ " x $\frac{3}{8}$ " (10mm x 10mm x 10mm) $\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{4}$ " (6.4mm x 6.4mm x 6.4mm)

Dry Cut Dimensions

Chips:	$\frac{1}{8}$ " x $\frac{1}{8}$ " (3mm x 3mm) $\frac{1}{4}$ " x $\frac{1}{8}$ " (6.4mm x 3mm)
Grinds:	$\frac{1}{8}$ " (3mm) $\frac{5}{64}$ " (2 mm)

NUTRITIONAL DATA (EVAPORATED APPLES WITH SULFITES):

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	23.3	Sugars (g/100 g)	57.9
Ash (g/100 g)	2.8	Dietary Fiber (g/100g)	9.0
Protein (g/100 g)	1.2	Vitamin A as b-carotene (IU/100 g)	<70
Fat (g/100 g)	0.3	Vitamin C (mg/100 g)	<0.50
Trans Fat (g/100 g)	0.0	Sodium (mg/100 g)	555.4
Cholesterol (g/100 g)	0.0	Potassium (mg/100 g)	685.5
Carbohydrates (g/100 g)	72.4	Calcium (mg/100 g)	29.1
Calories (per/100 g)	298	Iron (mg/100 g)	0.5

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.

Date of Analysis: 7/2014

For more documentation please contact DocumentControl@treetop.com

This information is true and accurate to the best of our knowledge. Since the conditions or use are beyond our control, all recommendations or suggestions are made without warranty, expressed or implied. Nothing contained herein shall be construed as a recommendation to use any product in conflict with the existing patents covering any materials or its use.

Tree Top, Inc. • 220 East Second Ave. • P.O. Box 248 • Selah, WA 98942 • 509-697-7251 • www.treetoppingredients.com

More fruits, more forms, more possibilities.