

## PRODUCT DATA SHEET INFUSED APPLES

### PRODUCT DESCRIPTION:

Infused apples are prepared from commercially grown fruit which has been washed, sorted, treated with various humectants, and dried to the appropriate moisture. 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:

Golden to light brown

### MOISTURE:

2 - 14%, Water Activity: 0.20 – 0.60

### SIZE:

Currently available in the following cut sizes:  $\frac{1}{4}$ "x $\frac{1}{4}$ "x $\frac{1}{4}$ " and  $\frac{1}{2}$ "x $\frac{3}{8}$ "x $\frac{1}{4}$ "

### AVAILABLE TREATMENTS:

Infused, no preservatives.

### PACKAGING:

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

### SHELF LIFE AND STORAGE RECOMMENDATIONS:

	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Infused Apples	Not recommended	18 Months	24 months

### 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.

**APPLICATIONS:**

- Specialty Breads
- Cookies and cookie fillings
- Cakes and pies
- Fruit and granola bars
- Scones
- Dried fruit snacks
- Hot and ready to eat cereals
- Moisture extenders in doughs
- Sauces
- Dried salad seasoning
- Dry cake, muffin, or pancake mix
- Bagels

**ADVANTAGES:**

- Moisture level can be varied from low (2-5%) to medium (8-14%).
- Texture softer than normal dehydrated apples, but firmer than fresh, so piece identity survives preparation process or freezing.

**NUTRITIONAL DATA – Low Moisture Apples Infused with HFCS**

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	5.68	Vitamin A as b-carotene (IU/100 g)	169.0
Ash (g/100 g)	0.86	Vitamin C (mg/100 g)*	1.18
Protein (g/100 g)	0.8	Dietary Fiber (g/100g)	9.6
Fat (g/100 g)	0.22	Sodium (mg/100 g)	41.9
Trans Fat (g/100 g)	0.0	Potassium (mg/100 g)	391
Carbohydrates (g/100 g)	92.1	Calcium (mg/100 g)	10.5
Calories (per/100 g)	375.0	Iron (mg/100 g)	0.7
Sugars (g/100 g)	72.2		

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.

For more documentation please contact [DocumentControl@treetop.com](mailto:DocumentControl@treetop.com)

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