

PRODUCT DATA SHEET

LOW MOISTURE BLENDED FRUIT FLAKE POWDERS

PRODUCT DESCRIPTION:

Blended fruit flake powders are prepared from commercially grown apples with other fruits which have been washed, blended, pureed, sieved thoroughly, drum dried and milled to meet proper screen specifications. 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.

BLENDS AVAILABLE:

Pear/Apple/Plum (JLS)
Strawberry/Apple
Raspberry/Apple
Blueberry/Apple
Blackberry/Apple
Cranberry/Apple
Peach/Apple
Cherry/Apple
Grape/Apple

FLAVOR:

Typical of primary fruit within the blend.

COLOR:

Color will depend on the fruit blend.

Apple can be blended as a substrate in quantities ranging from 10% to 75%

MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

SIZE: **

8 Mesh: Thru USS #8: 90% Minimum; Thru a USS #30: 25% maximum

35 Mesh: Thru a USS #35: 90% Minimum

** Other mesh sizes available upon request.

AVAILABLE TREATMENTS:

Low Moisture blended flake powders are available with the following treatments:

Natural-No Treatment: No preservative, no special process

Contains Sulfites (to preserve color): Sodium Sulfite <300 ppm maximum

Calcium Stearate may be added at 0.5% maximum to prevent caking

PACKAGING:

Packaged in a 4.0 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:	Not Recommended	2 Years	Not Necessary
Containing Sulfites (to preserve color):	Not Recommended	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 fruits generally require five (5) parts water (by weight) to one (1) part flake powder, to fully reconstitute.

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.