

STORAGE/SHELF LIFE RECOMMENDATIONS

	AMBIENT STORAGE <u><70°F</u>	REFRIGERATED STORAGE <u><45°F</u>	FROZEN STORAGE <u><0°F</u>
<u>EVAPORATED APPLES / INTERMEDIATE MOISTURE APPLES</u>			
Contains Sulfites (500-1500 ppm)	18 Months	2 Years	Not Necessary
Natural or Organic – 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 or Organic – No Treatment	18 Months	2 Years	Not Necessary
Alternative Preservatives	18 Months	2 Years	Not Necessary
<u>LOW MOISTURE POWDERS AND FLAKE POWDERS*</u>			
Standard (with Calcium Stearate)	Not Recommended	2 Years	Not Necessary
Without Calcium Stearate	Not Recommended	12 Months	2 Years
*Low moisture fruit powders are susceptible to clumping with temperature swings, for best handling properties, please maintain refrigerated storage conditions			
<u>INFUSED APPLES AND FRUIT SENSATIONS®</u>			
Infused Apples	Not Recommended	18 Months	2 Years
Fruit Sensations®	1 Year	18 Months	2 Years
<u>FROZEN APPLES AND FROZEN CHERRIES</u>			
IQF Apples	Not Recommended	Not Recommended	1 Year
Solid Pack Frozen Apples	Not Recommended	Not Recommended	2 Years
IQF and Solid Pack Frozen Cherries	Not Recommended	Not Recommended	1 Year
<u>APPLE SAUCE</u>			
Unopened in Original Container	Not Recommended	*1 Year	Do Not Freeze

***While the item is shelf stable, we recommend storage between 35° to 45°F to maintain color and Vitamin C level.**

STORAGE/SHELF LIFE RECOMMENDATIONS

FRUIT JUICE CONCENTRATES

	AMBIENT (<70°F)	REFRIGERATED (<45°F)	FROZEN (<0°F)
Standard (Type I) or Organic	Not Recommended	18 Months	2 Years
Natural/Cloudy Apple Concentrate	Not Recommended	Not Recommended	2 Years
All Color Reduced Concentrates	Not Recommended	Not Recommended	18 Months
Specialty Concentrates	Not Recommended	Not Recommended	18 Months

FRUIT PUREE (SINGLE STRENGTH & CONCENTRATED)

	AMBIENT (<70°F)	REFRIGERATED (<45°F)	FROZEN (<0°F)
Aseptic Packaged (Tree Fruit)	2 Years	3 Years	Do Not Freeze
Aseptic Packaged (Berries)	6 Months	18 Months	Do Not Freeze
Pasteurized Purees*	Not Recommended	21 Days at <40°F*	2 Years

ESSENCE

	AMBIENT (<70°F)	REFRIGERATED (<45°F)	FROZEN (<0°F)
All Fruit Juice Essences	Not Recommended	24 Months	Not Recommended

FRUIT PREPS AND BASES

	AMBIENT (<70°F)	REFRIGERATED (<40°F)	FROZEN (<0°F)
Aseptic Packaged	6 Months	18 Months	Not Recommended
Pasteurized	Not Recommended	21 Days	2 Years
Pasteurized with preservatives	Not Recommended	45 Days	2 Years

FRESH CHILLED APPLES

	AMBIENT (<70°F)	REFRIGERATED (At 33-40°F)	FROZEN (<0°F)
Fresh Chilled Apples	Not Recommended	19 Days	Not Recommended