

PRODUCT DATA SHEET

Regular Moisture Apple Dice, 1/2" x 3/8" x 1/4" w/Sodium Sulfite

Item Number 200751

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. 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:

1/2" x 3/8" x 1/4"

FLAVOR:

Typical of variety

COLOR:

Contains Sulfites (to preserve color): Light yellow to white

MOISTURE:

22% - 26% maximum, Water Activity: 0.65 – 0.75

SODIUM SULFITE:

Contains Sulfites (to preserve color): Sodium Sulfite 500 – 1500 ppm maximum

INGREDIENTS: Apples, sulfites (to preserve color)

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: 53.00

Net Weight: 50.00

Layers Per Pallet: 5

Units Per Layer: 7

Units Per Pallet: 35

SHELF LIFE AND STORAGE RECOMMENDATIONS:

| | | | |
|--|-------------------------|------------------------------|-----------------------|
| | <u>Ambient <70°F</u> | <u>Refrigerated <45°F</u> | <u>Frozen <0°F</u> |
| Containing Sulfites (to preserve color): | 18 Months | 2 Years | 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 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 | Added sugar (g/100g) | |
| Protein (g/100 g) | 1.2 | Vitamin A as b-carotene (IU/100 g) | <70.0 |
| 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) | 298.0 | Iron (mg/100 g) | 0.5 |
| Dietary Fiber (g/100g) | 9.0 | | |
| Soluble Fiber | | | |
| Dietary Fiber | | | |

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.

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