

## PRODUCT DATA SHEET

# Regular Moisture Apple Dice, ¾" x ½" x ¼" with Sodium Sulfite Item Number 200731

#### **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:**

3/4" x 1/2" 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

#### **SODUIM SULFITE:**

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

**INGREDIENTS:** Apples, sulfites (to preserve color)

## **VEGATATIVE 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:

50.00

Gross Weight: 53.00

Net Weight:

Layers Per Pallet: 5

Units Per Layer: 7

Units Per Pallet:

35

#### SHELF LIFE AND STORAGE RECOMMENDATIONS:

Ambient < 70°F Refrigerated <45°F Frozen <0°F

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.

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### **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.

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