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: ¼”x¼”x¼” and ½”x⅜”x¼”

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:
For the most up-to-date guidelines, please visit our website’s Resources section and select Regulatory Documents.

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:
For the most up-to-date nutritional data, please visit our website’s Resources section and select Regulatory Documents or select link here.

For more documentation please contact technicalservices@treetop.com