

PRODUCT DATA SHEET

LOW MOISTURE APPLE FLAKE POWDER

PRODUCT DESCRIPTION:

Apple flake powder is prepared from commercially grown apples, which have been washed, pureed, sieved thoroughly, drum dried and milled to the 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.

VARIETY:

A mix of Delicious, Granny Smith and other sweet tart varieties (Fuji, Galas, etc.) will be supplied

FLAVOR:

Typically bland

COLOR:

Tan to brown

MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

SIZE: **

8 Mesh: Thru USS #8: 90% Minimum; Thru a USS #30: 25% maximum
12 Mesh: On a USS #12: 5% Maximum; Thru a USS #40: 10% Maximum
20 Mesh: Thru a USS #20: 90% Minimum
35 Mesh: On a USS #35: 10% Maximum; Thru a USS #35: 90% Minimum
** Other mesh sizes available upon request.

AVAILABLE TREATMENTS:

Low Moisture apple 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, low moisture apple flake powder generally requires three (3) to five (5) parts water (by weight) to one (1) part powder, to fully reconstitute.

NUTRITIONAL DATA (LOW MOISTURE APPLES WITH SULFITES):

NUTRIENT OR ITEM		NUTRIENT OR ITEM	
Moisture (g/100 g)	3.5	Sugars (g/100 g)	66.7
Ash (g/100 g)	2.0	Dietary Fiber (g/100g)	12.5
Protein (g/100 g)	2.1	Vitamin A as b-carotene (IU/100 g)	<70
Fat (g/100 g)	2.2	Vitamin C (mg/100 g)	81.4
Trans Fat (g/100 g)	0.0	Sodium (mg/100 g)	13.3
Cholesterol (g/100 g)	0.0	Potassium (mg/100 g)	1040.4
Carbohydrates (g/100 g)	90.2	Calcium (mg/100 g)	190.7
Calories (per/100 g)	385.0	Iron (mg/100 g)	1.9

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.

Date of Analysis: 7/2014

For more documentation please contact DocumentControl@treetop.com

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