

PRODUCT DATA SHEET
Regular Moisture Apple Chops, 1/2" x 3/8" x 1/4"
Item Number 200553

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. In the case of a "dry cut," an additional cutting is required following the drying process. 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:

No Treatment – Tan to light brown

MOISTURE:

16% - 18% maximum, Water Activity: 0.55 – 0.65

INGREDIENTS: Apples

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: 6

Units Per Layer: 7

Units Per Pallet: 42

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 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:

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

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