

## PRODUCT DATA SHEET

### EVAPORATED APPLES COLORED & FLAVORED

#### PRODUCT DESCRIPTION:

Evaporated apples, colored and flavored, are prepared from commercially grown fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size, colored and flavored with natural and/or artificial colors and flavors and dried to a 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, etc.) will be supplied, with other specialty varieties available upon approval.

#### FLAVOR:

Raspberry, Blueberry, Peach, and Cherry, with custom flavors available upon request. Resulting product flavor will be typical of the desired fruit.

#### COLOR:

The color will vary depending on the desired fruit flavor, but will be representative of the actual fruit. (Example: Cherry: Bright, medium to dark red)

#### MOISTURE:

Natural-No Treatment: 16% - 18% maximum, Water Activity: 0.55 – 0.65

Contains Sulfites (to preserve color): 22% - 26% maximum, Water Activity: 0.65 – 0.75

Intermediate Moisture: 8% - 16% range, Water Activity: 0.45 – 0.60

#### SIZE:

Standard cut sizes are available (please see reverse side)

#### AVAILABLE TREATMENTS:

Evaporated apples are available with the following treatments:

Natural-No Treatment: No preservative, no special process

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

#### 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.

**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.

**STANDARD CUT SIZES:**

Fresh Cut Dimensions

Dices:  $\frac{3}{4}'' \times \frac{3}{4}'' \times \frac{1}{4}''$  (20mm x 20mm x 6mm)  
 $\frac{3}{4}'' \times \frac{1}{2}'' \times \frac{1}{4}''$  (20mm x 12.8mm x 6.4mm)  
 $\frac{1}{2}'' \times \frac{3}{8}'' \times \frac{1}{4}''$  (12.8mm x 10mm x 6.4mm)  
 $\frac{3}{8}'' \times \frac{3}{8}'' \times \frac{3}{8}''$  (10mm x 10mm x 10mm)  
 $\frac{1}{4}'' \times \frac{1}{4}'' \times \frac{1}{4}''$  (6.4mm x 6.4mm x 6.4mm)

Dry Cut Dimensions

Chips:  $\frac{1}{8}'' \times \frac{1}{8}''$  (3mm x 3mm)  
 $\frac{1}{4}'' \times \frac{1}{8}''$  (6.4mm x 3mm)

Grinds:  $\frac{1}{8}''$  (3mm)  
 $\frac{5}{64}''$  (2 mm)

**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](mailto:technicalservices@treetop.com)

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