

PRODUCT DATA SHEET

REGULAR MOISTURE (EVAPORATED) APPLES

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, etc.) will be supplied, with other specialty varieties available upon approval.

FLAVOR:

Typical of variety

COLOR:

Natural-No Treatment: Tan to light brown

Contains Sulfites (to preserve color): Light yellow to white

MOISTURE:

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

Contains Sulfites or Potassium Metabisulfite: 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 or Potassium Metabisulfite

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, 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

Rings (or Slices):	$\frac{3}{8}$ " (9-10mm) thick circular sections with open or solid centers
Wedges:	Wedges consist predominantly of sectors cut in longitudinally and radially from the core. The dimension is approximately 16 segments.
Pie Pieces:	1" x $\frac{3}{8}$ " (no end cut), approximately 25mm x 10mm
Dices:	$\frac{3}{4}$ " x $\frac{3}{4}$ " x $\frac{1}{4}$ " (20mm x 20mm x 6mm)
	$\frac{3}{4}$ " x $\frac{1}{2}$ " x $\frac{1}{4}$ " (20mm x 12.8mm x 6.4mm)
	$\frac{1}{2}$ " x $\frac{3}{8}$ " x $\frac{1}{4}$ " (12.8mm x 10mm x 6.4mm)
	$\frac{3}{8}$ " x $\frac{3}{8}$ " x $\frac{3}{8}$ " (10mm x 10mm x 10mm)
	$\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{4}$ " (6.4mm x 6.4mm x 6.4mm)

Dry Cut Dimensions

Chips:	$\frac{1}{8}$ " x $\frac{1}{8}$ " (3mm x 3mm)
	$\frac{1}{4}$ " x $\frac{1}{8}$ " (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

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Tree Top, Inc. • 220 East Second Ave. • P.O. Box 248 • Selah, WA 98942 • 509-697-7251 • www.treetopingredients.com

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