

PRODUCT DATA SHEET

LOW MOISTURE APPLES COLORED & FLAVORED

PRODUCT DESCRIPTION:

Low moisture colored and flavored apples are prepared from commercially grown fruit which has been washed, peeled and cored, sorted, trimmed, cut to the desired size, natural and/or artificial colors and/or flavors added and properly dried to not more than 3-1/2% moisture by weight. 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, Strawberry, Banana, Peach, and Pineapple, 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: Strawberry: Bright, light red to reddish pink)

MOISTURE:

3.5% maximum, Water Activity: 0.10 – 0.30

SIZE:

Available in dices, granules, flakes and tenderized dices (Please see reverse for standard available sizes)

AVAILABLE TREATMENTS:

Natural-No Treatment: No preservative, no special process

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

PACKAGING:

Packaged in a 4.0 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, low moisture apples generally require four (4) 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

FLAKES:	Thinly rolled dices (will vary depending upon customer requirements)
GRANULES:	(U.S. Standard Sieve) 4-Mesh, 6-Mesh, 8-Mesh
DICES:	3/4" x 3/4" x 1/4" (18.75mm x 18.75mm x 6.25mm)
(regular and tenderized)	1/2" x 3/8" x 1/4" (18.75mm x 12.5mm x 6.25mm)
	3/4" x 1/2" x 1/4" (12.5mm x 9.5mm x 6.25mm)
	3/8" x 3/8" x 3/8" (9.5mm x 9.5mm x 9.5mm)
	1/4" x 1/4" x 3/8" (6.25mm x 6.25mm x 9.5mm)
	1/4" x 1/4" x 1/4" (6.25mm x 6.25mm x 6.25mm)

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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More fruits, more forms, more possibilities.