

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:

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

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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