

## PRODUCT DATA SHEET

### LOW MOISTURE PUFFED APPLES

**PRODUCT DESCRIPTION:**

Low moisture puffed apples ("dehydrated") are prepared from commercially grown fruit which has been washed, cored, sorted, trimmed, cut to the desired size, puffed using a unique process developed by Tree Top 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.

**SPECIAL CHARACTERISTICS:**

Low moisture puffed apples are desirable due to their light, low density properties, which impart a unique crunchy texture. These special characteristics make puffed apples ideal for use in ready-to-eat cereals and snacks. They can be readily colored, flavored, sweetened or dusted with cinnamon or other fruit flake powders to expand their range of application.

**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:**

3.5% maximum, Water Activity: 0.10 – 0.30

**SIZE:**

Standard cut sizes are available (please see reverse side)

**AVAILABLE TREATMENTS:**

Low Moisture 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 4.0 mil high density poly bag or foil laminate 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.

**STANDARD CUT SIZES:**

Fresh Cut Dimensions

PIE PIECES: 1" x 3/8" (no end cut)

DICES/SLICES/CHIPS: 3/4"x 3/4"x1/4"

1/2"x 3/8"x 1/4"

3/4"x 1/2"x 1/4"

3/8"x 3/8"x 3/8"

1/4"x 1/4"x 1/4"

5/32"x 1½"x No End Cut

1/4"x 1"x 3/4"

**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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