

Description: Dried apples have the advantage of plenty of apple flavor without any of the problems associated with storing seasonal fruit for long periods of time. Our apples are peeled, diced, dried and cored.

Physical Properties

Appearance Beige to light brown.

Size Approx. 3/8" diced.

Organoleptic Properties

Flavor Sweet to tart.

Chemical Properties

Moisture Maximum: 25 % Method: Halogen Thermogravimetric Analysis

Microbiological Properties

incrobiological i roperties					
Standard Plate Count	Maximum: 50,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent Method: FDA BAM or AOAC equivalent			
Yeast	Maximum: 1000 cfu/g				
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent			
E. Coli	<10 cfu/g	Method: FDA BAM or AOAC equivalent			
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent			
ackaging, Labeling, Storage	e				
Packaging	Bag in box or to customer specification.				
Receiving	Conditions Product should be shipped and handled in a sanitary manner. Storage				
Conditions	Store in a dry, cool place.				
Shelf Life	24 months (under optimum storage conditions).				
Other					
Gluten Status	This product (and if applicable its ingredients) by nature does not				
	contain the gluten proteins found in wheat, rye or barley. This				
	product has not been tested to verify gluten levels less than 20 ppm.				
Natural Status	This product is a 100% pure, natural substance. It does not contain				
	any artificial, synthetic or natural identical additives.				
	This product does not contain bioengineered ingredients.				



Vegan Status	This product does not contain any animal derived products including meat, milk, seafood,
	eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers,
	animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-
	products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the
	requirements of 29 CFR 1910.1200. Although this product does not require specific hazard
	precautions, users should take care to minimize personnel exposure and workplace
	contamination.



"Q #1: Doe above co of the fo allergen: deriva	Ilowingthat comes in contact within a facility thator theirany of the followinguses or processes		ALLERGENS			
YES	NO	YES	NO	YES	NO	
	Х	Х		Х		MILK
	Х	Х		Х		EGGS
	Х	Х		Х		SOYBEANS
	Х	Х		Х		WHEAT
	Х		Х		Х	PEANUTS
	Х	Х		Х		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



Ingredient Statement

Apples.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	1.20	g
Carbohydrate	73.82	g
Moisture	23.30	g
Ash	1.10	g
Fat	0.58	g
Nutritional Analysis		
Serving Size	100.00	g
Calories	298.00	
Total Fat	0.58	g
Saturated Fat	0.05	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	555.40	mg
Total Carbohydrates	73.82	g
Dietary Fiber	9.00	g
Sugars	57.90	g
Protein	1.20	g
Vitamin A	69.00	IU
Vitamin C	0.40	mg
Calcium	29.10	mg
Iron	0.50	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	685.50	mg



THIS PRODUCT ORIGINATES FROM THE UNITED STATES