

LOW MOISTURE APPLE POWDER



Varieties	Blends
Products	Drum Dried Apple Powder Apple Fiber Whole Apple Powder Cored & Peeled Apple Powder
Mesh Size	#8 mesh #20 mesh #40 mesh Other mesh sizes upon request
Moisture	3,5% maximum
Preservatives	With So2 : 500 - 1500 ppm So2 maximum Natural : 20 ppm (residual So2 content of apples)
Packaging	Corrugated carton boxes with blue high density poly bags DD Apple Powder & Fiber : 22,68 Kilos Whole and C&P Powder : 18,14 kilos Other pack sizes upon request
Storage / Shelf life	Powders are best stored in a cool, dry and dark place with temperatures not over 21 °C (70°F) and relative humidity ≤ 60%. Powder : For optimal quality, use product within the following 12 months after production date. Fiber : For optimal quality, use product within the following 24 months after production date.
Applications	Pastries, dry mixes, sauces, waffles, cereals, fillings, fruit leather, fruit butter, dough.