



INGREDIENTS

LOW MOISTURE APPLES

Varieties Granny Smith, Fuji, Pink Lady, Red Delicious, Gala

Cut Sizes Dices 1/4", 3/8"
 Slices 3/4" x 1/2" x 1/8"
 Tenderized Apple Dices and Flakes 3/8" x 1/4"
 Nuggets 1/8"
 Other cut sizes upon request

Moisture 3-5% maximum

Preservatives With So₂ : 100 - 300 ppm So₂ maximum
 Natural : 10 ppm (residual So₂ content of apples)

Packaging Corrugated carton boxes with blue high density poly bags
 Available from 11 kg. to 13.61 kg. cases.
 Other pack sizes upon request

Storage / Shelf life Low moisture apples are best stored in a cool, dry and dark place with temperatures not over 21 °C (70°F) and relative humidity ≤ 60%.
 For optimal quality use product within the following 24 months after production date.

Applications Hot cereal, ready to eat cereals, muesli, fruit granola bars, bagels, pie filling, cake mixes, bird seeds, minced meat, chutney, yogurt, desserts.

