



INGREDIENTS



REGULAR MOISTURE APPLES

Varieties	Granny Smith, Fuji, Pink Lady, Red Delicious, Gala
Cut Sizes	Dices 1/4", 3/8", 1/2 x 3/8 x 1/4", 3/4" x 1/2" x 1/8" Grind 1/8" Chips 1/8" Other cut sizes upon request
Moisture	20-24% (sulfited) or 15-18% (unsulphured) 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 18.14 kg. to 22.68 kg. cases. Other pack sizes upon request
Storage / Shelf life	Regular 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	Pie fillings, cakes, bagels, energy bars, sausages, yogurt, ice cream, pet food, chutney, minced meat.