



SNACKS



CHIPS

Varieties	Fuji and Gala. Other varieties upon request. Conventional and organic.
Sizes	Upon customer's requests.
Moisture	1,5% max.
Preservatives	Without SO ² added (20 ppm max, natural content of apple)
Packaging	Packed in export corrugated carton boxes with high barrier film bags of 8.16 kg. each.
Storage / Shelf life	Low moisture dried apple chips are best stored in cool (<21 °C) and relative humidity (≤60%) conditions. For optimal quality use the product within the following 12 months after production date.
Applications	Ready-to-eat snacks, cereals, ice creams, toppings for yogurt, confections.