



PRODUCT SPECIFICATION

INFUSED DRIED CINNAMON APPLE

UPC P01214

Date Issued 7/10/1997 Revision B Revision Date 9/23/1998

Ingredients Apple, Sugar, Sunflower Oil, Ascorbic Acid, Citric Acid, Natural Cinnamon Flavor

Product Description

This product is prepared in accordance with good manufacturing practices by infusing quality graded, diced, IQF apples in a sugar solution and subsequently drying the infused fruit to a specified moisture range.

Sunflower oil and Cinnamon flavors are topically applied. The finished fruit is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Specification

Characteristic	Tolerance	Analysis Method
Moisture	8%-14%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical of Infused dried apples	Visual
Flavor	Typical of sweetened dried Apples	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 pounds	Visual

Microbiological

Total Plate Count	<500 cfu/gm
Yeast/Mold	< 250 cfu/gm
Coliform	<1 MPN/gm

Packaging

Packaged in 25 lb corrugated boxes with HDPE liner

Shelf Life and Storage

Two years when stored in a cool dry location, preferably 40 - 50 degrees Fahrenheit.

Kosher



Product of USA