



PRODUCT SPECIFICATION

INFUSED DRIED APPLE BITS

UPC P02033

Date Issued 7/10/2006 Revision A Revision Date

Ingredients Apples, Sugar, Rice Flour, Sunflower Oil, Ascorbic Acid, Citric Acid

Product Description

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

Rice Flour and sunflower oil are topically applied. The finished dried fruit is diced into bits then 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
Rice Flour	3%-7%	Visual
Color	Typical of infused dried apple	Organoleptic
Flavor	Typical of sweetened dried apples	

Microbiological

Total Plate Count	< 250 cfu/ gm
Yeast/Mold	< 100 cfu/ gm
Coliform	<1 MPN/gm

Packaging

Packaged in 10 lb corrugated boxes with HDPE liner

Shelf Life and Storage

One year when stored in a cool dry location, preferably 40 - 50 degrees Fahrenheit.

Kosher 

Product of USA