



PRODUCT SPECIFICATION

INFUSED DRIED APPLE

UPC P02045

Date Issued 6/9/2003 Revision B Revision Date 5/19/2008

Ingredients Apples, Sugar, 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.

The finished dried 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