



# PRODUCT SPECIFICATION

INFUSED DRIED JULIENNE SLICED APPLE

UPC P02050

Date Issued 6/26/2003 Revision B Revision Date 5/19/2008

Ingredients Apple, 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 julienne sliced to a 1/8" thickness then analyzed for quality, visually inspected and passed through a metal detector before packaging.

### Specification

Characteristic	Tolerance	Analysis Method
Moisture	8%-14%	Karl Fischer
Rice Flour	4%-10%	By Weight
Oil	< 1.0%	Hexane Extraction
Color	Typical of sweetened 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