



PRODUCT SPECIFICATION

INFUSED FROZEN APPLE

UPC P02037

Date Issued 7/20/1998 Revision A Revision Date 9/23/2004

Ingredients Apple, High fructose corn syrup, Ascorbic acid, Citric acid

Product Description

This product is made from quality graded diced IQF apples under good manufacturing practices. The process consists of infusing and heat processing apples in high fructose corn syrup.

Subsequently, infused apples are separated from the infusion syrup, analyzed for quality, and passed through a metal detector before packaging and labeling.

Specification

Characteristic	Tolerance	Analysis Method
Brix	32-40	Refractometer
pH	3.3-3.7	pH Meter
Color	Typical apple white	Visual
Flavor	Clean apple flavor without any off note	Organoleptic
Washed Drain Weight	92% minimum	#20 Screen

Microbiological

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

Packaging

Packaged in 30 lb plastic pails

Shelf Life and Storage

One year at <0 deg F. The product may need tempering at about 40 deg F for 20 to 30 hours before use.

Kosher 

Product of USA