



PRODUCT SPECIFICATION

STABILIZED FROZEN APPLE

UPC P66203

Date Issued 2/9/2004 Revision A Revision Date 3/24/2004

Ingredients Apple, Sugar, Water, Apple essence, Pectin, Lemon juice concentrate

Product Description

This product contains IQF, 3/8" diced Jonathan apple (65%) and a stabilized syrup matrix made up of sugar, water, apple essence, pectin and lemon juice concentrate.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 178 deg F +/- 2 deg F with a 4 minute holding time. Subsequently, the product is cooled to 85 deg F +/- 5 deg F and frozen.

Specification

Characteristic	Tolerance	Analysis Method
Brix	34-38	Refractometer
pH	2.8-3.6	pH Meter
Bostwick	0.5-4.0 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical white color of apple	Visual
Flavor	Clean apple flavor without any off note	Organoleptic

Microbiological

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

Packaging

Packaged in 40 lb plastic pails

Shelf Life and Storage

One year at <0 deg F. The product may need tempering at 35-40 deg F prior to use.

Kosher



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