

**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 apples in a cane sugar solution. Subsequently infused apples are dried to a specified moisture range. Rice flour and sunflower oil are topically applied. The finished product is julienne sliced to a 1/8" thickness, analyzed for quality, inspected and passed through a metal detector.

**Product Requirements:**

Characteristic	Tolerance	Method
Moisture	8% - 14%	Karl Fischer
Rice Flour	4% - 10%	By Weight
Oil	< 1.0 %	Hexane Extraction
Brix to Acid Ratio	<77	Refractometer/Titration
Color	Typical golden color of dried apples	Visual
Flavor	Typical of sweetened dried apples without any off note	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 lbs.	Visual
Total Plate Count	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

**Certification:**

Kosher, Halal

**Packaging:**

The product is packaged in corrugated cartons with a non-sealed polyethylene bag. The carton is sealed with packaging tape. Net Weight: 25lb/11.34kg.

**Shipping, Shelf Life and Storage:**

Product is shipped ambient. Shelf life is two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

**Nutritional Information:**

<b>Analyses</b>	<b>Nutrients per 100 gram*</b>
Calories (Cal)	363.82
Calories from fat (Cal)	5.13
<b>Total fat (g)</b>	0.57
Saturated fat (g)	0.08
Trans fat (g)	<0.10
Polyunsaturated fat (g)	0.06
Monounsaturated fat (g)	0.42
<b>Cholesterol (mg)</b>	<1.00
<b>Sodium (mg)</b>	15.01
Potassium (mg)	169.83
<b>Total carbohydrates (g)</b>	90.18
Dietary fiber (g)	2.58
Soluble fiber (g)	1.03
Insoluble fiber (g)	1.55
Sugars (g)	73.63
Sugars include added sugars (g) <sup>a</sup>	16.36
<b>Protein (g)</b>	0.88
Vitamin D (µg)	<1.00
Vitamin A (IU)	40.42
Vitamin C (mg)	1944.55
Calcium (mg)	96.50
Iron (mg)	0.56
% Ash	0.61%
% Moisture	7.76%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

\*Proximate analysis of a typical sample

<sup>a</sup> Estimated from differences in sugars between infused dried apples and uninfused (no sugar infusion) dried apples