



INGREDIENTS



LOW MOISTURE AIR DRIED APPLE POWDERS

Varieties	Blends
Products	Whole Apple Powder Cored & Peeled Apple Powder
Mesh Size	#8 mesh #20 mesh #40 mesh Other mesh sizes upon request
Moisture	3,5% maximum
Preservatives	With So2 : 500 - 1500 ppm So2 maximum Natural : 10 ppm (residual So2 content of apples)
Packaging	Corrugated carton boxes with blue high density poly bags Available from 18.14 kg. to 22.68 kg. cases. Other pack sizes upon request
Storage / Shelf life	Powders are best stored in a cool, dry and dark place with temperatures not over 21 °C (70°F) and relative humidity ≤ 60%. Powder: For optimal quality, use product within the following 18 months after production date.
Applications	Pastries, dry mixes, sauces, waffles, cereals, fillings, fruit leather, fruit butter, dough.