



INGREDIENTS

ORGANIC LOW MOISTURE APPLES

Varieties Granny Smith, Fuji, Pink Lady

Cut Sizes Dices 1/4", 3/8"
Slices 3/4"x1/2"x1/8"
Tenderized Apple Dices and Flakes 3/8"x1/4"x1/4"
Nuggets 1/8"
Other cut sizes upon request

Moisture 3-5% maximum

Preservatives Natural : 10 ppm (residual So2 content of apples)

Packaging Corrugated carton boxes with blue high density poly bags
Available from 11 kg. to 13.61 kg. cases.
Other pack sizes upon request

Storage / Shelf life Organic low moisture apples are best stored in a cool, dry and dark place with temperatures not over 21 °C (70°F) and relative humidity ≤ 60%.
For optimal quality use product within the following 18 months after production date.

Applications Hot cereal, ready to eat cereals, muesli, fruit granola bars, bagels, pie filling, cake mixes, bird seeds, minced meat, chutney, yogurt, desserts.

