









ORGANIC REGULAR MOISTURE APPLES	
Varieties	Granny Smith, Fuji
Cut Sizes	Dices 1/4", 3/8", 1/2 x 3/8 x 1/4"  Grind 1/8"  Other cut sizes upon request
Moisture	15-18% maximum
Preservatives	Natural: 10 ppm (residual So2 content of apples)
Packaging	Corrugated carton boxes with blue high density poly bags Available from 15.88 kg. to 18.14 kg. cases.
	Other pack sizes upon request
Storage / Shelf life	Organic regular moisture apples are best stored in a cool, dry and dark place with temperatures not over 21 °C (70°F) and relative humidity $\leq$ 60%.
	For optimal quality use product within the following 18 months after production date.
Applications	Pie fillings, cakes, bagels, energy bars, sausages, yogurt, ice cream, pet food, chutney, minced meat.