

APPLE PUREE (SINGLE STRENGTH)

Product Specification

Apple Puree (single strength) is produced from quality apples to retain the characteristic color and flavor of the whole fruit. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

ANALYTICAL	METHOD	RANGE
°Brix	AOAC 932.13	11.5° - 14.5
Weight Per Gallon		8.707 lbs (3.95 kgs)
Titrateable Acidity	AOAC 942.15	0.20 - 0.50
pH	pH meter	3.3 - 4.3
Color and Appearance	Use of Reference Standard	Typical Apple
Screen Size		0.027 to 0.033
Patulin	AOAC Method 995.10 - SPE Method	50 ppb maximum
Flavor	Use of Reference Standard	Typical, no off taste
Aerobic Plate Count	AOAC Method 990.12	<1,000 cfu/gram
Yeast	AOAC Method 997.02	<500 cfu/gram
Mold	AOAC Method 997.02	<50 cfu/gram

Ingredients: Apples

Kosher Certificate: Orthodox Union 

Packaging:

38 pound fill pails with tamper evident lid, 400 pound fill open top metal drums with two 4 mil poly liners with tamper evident cable seals.

Labeling / Coding:

Each container is marked with the product description, storage instructions, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

36 months from date of manufacture if stored and handled properly.

Storage:

This product must be stored frozen at 0°F in order to preserve the color & flavor