

APPLE GRANULES (Low Moisture)

Product Specification

Apple Granules, Low Moisture are prepared from cored, clean, wholesome apples that have been further dried to low moisture, reduced in size to the specified granulation and packed. 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
Particle size	U.S.A. Standard Testing Sieve	≤8 Mesh
Moisture (%)	Moisture Analyzer	5% Maximum
Water Activity	Water Activity Meter	<0.70
Color and Appearance	Use of Reference Standard	Tan to Light Brown
Flavor	Use of Reference Standard	Typical, No Off Flavors
Extraneous Material	Visual	Free from foreign material that is not related to the natural fruit
Aerobic Plate Count	AOAC Method 990.12	<10,000 cfu/gram
Yeast	AOAC Method 997.02	<5,000 cfu/gram
Mold	AOAC Method 997.02	<5,000 cfu/gram
Total Coliform	AOAC Method 991.14	<10 cfu/gram
E. coli	AOAC Method 991.14	Negative

Ingredients: Dried Apples, Calcium Stearate (added as an anti-caking agent)

Kosher Certificate: Orthodox Union 

Packaging:

30 pound net fill poly lined corrugated box.

Labeling / Coding:

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

Shelf Life:

24 months from date of manufacture when stored and handled properly.

Storage:

Recommended storage conditions are <60° F. (15.5° C). Product should be stored in original packaging until use. During summer months, it is recommended that all products be shipped and stored under refrigeration to prevent caking.