

Spec # AP-CHIP
Alt Spec # DQS0000040

Revision Date 02-Apr-20

Supercedes 17-Jan-20

APPLE CHIPS

Product Specification

Apple Chips are prepared from clean, wholesome apples that have been cored, sliced and dried to low moisture, inspected and packed. This product may contain small amounts of harmless extraneous material which originated from the fruit, which could iinclude stems, labels, seeds and seed pockets. 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
Size	Use of Reference Standard	Sliced 5/16" prior to drying
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
Aerobic Plate Count	AOAC Method 990.12	<3,000 cfu/gram
Yeast	AOAC Method 997.02	<500 cfu/gram
Mold	AOAC Method 997.02	<500 cfu/gram
E. Coli	AOAC Method 991.14	<10 cfu/gram
Total Coliform	AOAC Method 991.14	Negative

Ingredients:

Apples

Kosher Certificate:

Orthodox Union



Packaging:

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. It is recommended that all products be shipped and stored under refrigeration.