

Dried Apple Rings: A Colonial Snack



Apples Dice

Product information

PRODUCT DESCRIPTION

Prepared from sound, properly ripened fruit which has been washed, sorted, trimmed, peeled, cored, and cut into dices. The prepared dices are dried to specified moisture to produce a semi-dry texture. Product may be sulfured to retard discoloration, or left with no preservatives as required. The diced apples are then sorted and cleaned, to assure a sound, wholesome product which is in complete compliance with the provisions of the Federal Food, Drug and Cosmetics Act, as well as the US Standard for Grades.



ANYANG GENERAL INTERNATIONAL CO., LTD

www.chineseasparagus.com

Dried Apple Rings !

Apple Dices



PHYSICAL STANDARDS

Fruit: Fuji or Qinguan Variety Apples

Color – no sulphur-- light brown to brown

Sulphured—creamy white to light yellow

Sulphur: No sulphure/ 600ppm max or as per client requirement

Flavor: Typical of sweetened apple, no off-flavors

Cut: approx 10 x 10 x 10 mm or 6x6x6mm dice as specified

Moisture: 5% max or 7%max or 18-22%, as per client requirement

Foreign Material: Does not exceed 1 piece per 200 kg.

Infestation: None

MICROBIOLOGICAL STANDARDS

S.P.C.: 4.3×10^3 unit / g. Staphylococcus: <3 unit / g.

Coliform: 93 unit / g. Salmonella: negative

E. Coli <3 unit / g. Listeria Monocytogenes negative

SSHELF LIFE/STORAGE

Store in cool and dry location with air circulation; keep out of direct sunlight. for product with no sulfur, store at under 15° C. Shelf life up to 12 months with recommended storage temperature and conditions.

INGREDIENTS

Apples, Citric Acid, Sodium Sulfate

PACKAGING

Polylined corrugated cartons. Net weight 12 kg. cartons. Product to be loosely packed and free flowing.

GENERAL REQUIREMENTS

Product is processed in accordance with good manufacturing practices