

HIGH MOISTURE APPLES



Varieties Granny Smith, Fuji, Pink Lady, Red Delicious, Gala

Cut Sizes Dices 3/8" , 1/4" , 1/2x3/8x1/4" , 3/4"x1/2"x1/4"
Grind 1/8"
Chips 1/8"

Other cut sizes upon request

Moisture 20-24% (sulfited) or 15-18% (unsulphured) maximum

Preservatives With So2 : 500 - 1500 ppm So2 maximum
Natural : 20 ppm (residual So2 content of apples)

Packaging Corrugated carton boxes with blue high density poly bags

Dices : 18,14 kgs, 20 kgs. and 22,68 kgs.
Grind : 18,14 kgs. and 22,68 kgs.
Chips : 18,14 kgs. and 22,68 kgs.

Other pack sizes upon request

Storage / Shelf life High moisture apples are best stored in a cool, dry and dark place with temperatures not over 21 °C (70°F) and relative humidity ≤ 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.