

## LOW MOISTURE APPLES



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

**Cut Sizes** Dices 3/8" , 1/4" , 1/2x3/8x1/4"  
 Slices 3/4"x1/2"x1/8"  
 Tend. Apple Dices and Flakes 3/8" x 1/4" x 1/4" & 1/2" x 3/8" x 1/4" (plain / colored & flavored)  
 Nuggets 1/8"

**Moisture** 3-5% maximum

**Preservatives** With So2 : 100 - 300 ppm So2 maximum  
 Light Color : Fruit acids/salt  
 Natural : 20 ppm (residual So2 content of apples)

**Packaging** Corrugated carton boxes with blue high density poly bags  
 Dices : 12 Kgs.  
 Slices : 11 Kgs.  
 Tend. Apple dices/ flakes : 13,61 Kgs.  
 Nuggets : 11,34 Kgs.

Other pack sizes upon request

**Storage / Shelf life** Low 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** Hot cereal, ready to eat cereals, muesli, fruit granola bars, bagels, pie filling, cake mixes, bird seeds, minced meat, chutney, yogurt, desserts.