

## ORGANIC LOW MOISTURE APPLES



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**Varieties**

Granny Smith, Fuji

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**Cut Sizes**

Dices 3/8" , 1/4" , 1/2x3/8x1/4"

Slices 3/4"x1/2"x1/8"

Tenderized Apple Dices and Flakes 3/8"x1/4"x1/4" & 1/2"x3/8"x1/4"

Nuggets 1/8"

Other cut sizes upon request

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**Moisture**

3-5% maximum

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**Preservatives**

Natural : 20 ppm (residual So2 content of apples)

Light Color : Fruit acids/salt

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**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

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**Storage /  
Shelf life**

Organic 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.

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**Applications**

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

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