

APPLE CLUSTERS



Varieties	Fuji and Gala. Other varieties upon request. Conventional and organic.
Flavors	Original, blackberry, cinanmon, strawberry and apricot
Moisture	1,5% max.
Preservatives	Without SO ² added (20 ppm max, natural content of apple)
Packaging	Packed in export corrugated carton boxes with 4 bags of 2,5 kgs each. We also offer retail size bags, which may vary from 10 grs to 100 grs.
Storage / Shelf life	Low moisture air dried apple cluster are best stored in cool (<21 °C) and relative humidity (≤60%) conditions. For optimal quality, use the product within the following 12 months after production dates.
Applications	Ready-to-eat snacks, cereals, ice creams, toppings for yogurt, confections.