



AGROCEPIA® GENERAL PRODUCT SPECIFICATION Nº 65
ISSUE DATE: Mar 17, 2010 VERSION Nº : 4
EVAPORATED APPLES

PRODUCT DESCRIPTION:

Evaporated apples are obtained by removing moisture from fresh, ripe apple in continuous air dryers. The fresh apples have previously been washed, peeled (if applicable), cored and cut to appropriate size. After being dehydrated, the product is sifted, sorted and passed through magnets and electronic metal detectors. This product and its specifications represent the best of our experience and is manufactured under HACCP system and in complete compliance with the FDA as well as the European Union.

VARIETY:

Red and Green

COLOR:

Creamy to light yellow

TEXTURE:

Soft but firm when rehydrated

FLAVOR:

Typical fresh apple flavor, no off-flavors or odors.

ANTICAKING:

None, mineral oil or rice flour.

MOISTURE:

22-26 %

SIZE FRESH CUT:

DICES

1/2 x 1/2 x 1/2"

1/2 x 1/2 x 3/8"

1/2 x 3/8 x 1/4"

1/4 x 1/4 x 1/4"

3/4 x 3/4 x 1/2"

3/4 x 3/4 x 3/4"

3/8 x 3/8 x 3/8"

GRIND

1/8" - 5/64"

QUARTERS

1/4 - 1/6

RINGS

3/8" (thickness)





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SLICES

- 3/4 x 1/2 x 1/4"
- 3/4 x 1/2 x 1/8"
- 3/4 x 3/4 x 1/8"

WEDGES

With or without skin.

PRESERVATIVES:

- Sulfite: <600, 900-1500, >1500 ppm

MAJOR DEFECTS (By Weight) :

Off-colored pieces	4% max.
Pieces w/skin and or carpel	2% (Apple with skin: parameter only applicable to carpel) max.
Stalks and Calyx	0.2% max.
Seed fragments / Whole Seed	1un/100g max.
Foreign Material	None (including but not limited to metal, plastics, wire, string, hair, glass, manure and/or animal contamination.)

MICROBIOLOGICAL

	MAXIMUM LIMIT
SPC	3,000 CFU/g. max
Coliform Count	100 CFU/g. max
Yeast & Mold count	200 CFU/g. max
<i>Enterobacteriaceae</i>	<10 CFU/g. max
<i>Staphylococcus aureus</i>	Absent
<i>Salmonella</i>	Absent/25g
<i>E.Coli</i>	Absent
<i>B.cereus</i>	<10

STANDARD PACKING:

<u>Product</u>	<u>Size</u>
1/2 x 1/2 x 1/2"	20KG / 40LB
1/2 x 1/2 x 3/8"	20KG / 40LB
1/2 x 3/8 x 1/4"	20KG / 40LB
1/4 x 1/4 x 1/4"	20KG / 40LB
3/4 x 3/4 x 1/2"	20KG / 40LB
3/4 x 3/4 x 3/4"	20KG / 40LB
3/8 x 3/8 x 3/8"	20KG / 40LB
1/8" - 5/64"	20KG / 40LB
3/8" (thickness)	20KG / 40LB
3/4 x 1/2 x 1/4"	20KG / 40LB
3/4 x 1/2 x 1/8"	20KG / 40LB
3/4 x 3/4 x 1/8"	20KG / 40LB





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PACK TYPE:

Heat sealed poly lined cardboard cartons.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

12 months from packaging date in unopened packaging.

Keep dry (<60% RH) and cool place at 20°C (70°F) or below and without strong odours.

KOSHER CERTIFICATION:

This product meets the Kashruth requirements.

RECONSTITUTION RATIO:

The full reconstitution of the product generally requires 1 part of apple and 3 parts water (1:4).

NUTRITIONAL DATA:

<u>Nutrient</u>	<u>Value per 100 g</u>	<u>Unit</u>
Energía / Energy	244	g
Agua / Water	24	g
Proteína / Protein	0.3	g
Fibra dietaria / Dietary fiber	13	g
Fibra insoluble / Insoluble fiber	10.0	g
Fibra soluble / Soluble fiber	3.5	g
Ceniza / Ash	1.8	g
Carbohidratos disponibles / Available carbohydrates	60	g
Azúcares totales / Total sugar	59	g
Materia grasa total / Total fat	0.08	g
Ácidos grasos saturados totales / Total saturated fat	0.05	g
Ácidos grasos monoinsaturados totales / Total monounsaturated fat	0.00	g
Ácido grasos poliinsaturados totales / Total polyunsaturated fat	0.03	g
Sodio / Sodium	113	mg
Potasio / Potassium	375	mg





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Quality Control

Production Manager

