



AGROCEPIA® GENERAL PRODUCT SPECIFICATION Nº 74
ISSUE DATE: Jul 21, 2010 VERSION Nº : 1
LOW MOISTURE APPLE

PRODUCT DESCRIPTION:

Low moisture apple is 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/or green

COLOR:

- With sulfite:
Creamy to light yellow

- Unsulfured:
Rather brownish

-With Ascorbic Acid
Light yellow to Light brown

TEXTURE:

Soft but firm when rehydrated.

FLAVOR:

Typical fresh apple flavor, no off-flavors.

MOISTURE:

<5 %

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

SLICES

1 x 3/4 x 1/4"
1/2 x 1/2 x 1/8"
10 x 10 x 10 mm
3/4 x 1/2 x 1/4"
3/4 x 1/2 x 1/8"
3/4 x 3/4 x 1/8"
L x 3/4 x 1/8"





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With or without skin.

PRESERVATIVES:

- Sulfite: <300, <600, <1500, >1500 ppm
- Unsulfured

GRANULOMETRY:

<u>PRODUCT</u>	<u>ON USS</u>	<u>ON USS</u>	<u>UNDER USS</u>
1/2 x 1/2 x 1/2"	1/2" - 1% MAX		#4 - 5% MAX
1/2 x 1/2 x 3/8"	1/2" - 1% MAX		#8 - 5% MAX
1/2 x 3/8 x 1/4"	1/2" - 1% MAX		#8 - 5% MAX
1/4 x 1/4 x 1/4"	1/4" - 1% MAX		#8 - 5% MAX
3/4 x 3/4 x 1/4"	3/4" - 1% MAX		#4 - 5% MAX
3/4 x 3/4 x 3/4"	3/4" - 1% MAX		#4 - 5% MAX
3/8 x 3/8 x 3/8"	3/8" - 1% MAX		#8 - 5% MAX
1 x 3/4 x 1/4"	3/4" - 0% MAX	1/2" - 85% MIN	1/4" - 15% MAX
1/2 x 1/2 x 1/8"	1/2" - 1% MAX		#8" - 5% MAX
L x 3/4 x 1/8"	3/4" - 1% MAX		#4 - 5% MAX
3/4 x 1/2 x 1/4"	3/4" - 1% MAX	1/2" - 94%	#1/4" - 5% MAX
3/4 x 1/2 x 1/8"	3/4" - 1% MAX		#4 - 5% MAX
3/4 x 3/4 x 1/8"	3/4" - 1% MAX		#4 - 5% MAX

MAJOR DEFECTS (By Weight):

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

MICROBIOLOGICAL

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





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STANDARD PACKING:

<u>PRODUCT</u>	<u>Size</u>
1/2 x 1/2 x 1/2"	13 Kg/30 lb
1/2 x 1/2 x 3/8"	13 Kg/30 lb
1/2 x 3/8 x 1/4"	13 Kg/30 lb
1/4 x 1/4 x 1/4"	13 Kg/30 lb
3/4 x 3/4 x 1/4"	13 Kg/30 lb
3/4 x 3/4 x 3/4"	13 Kg/30 lb
3/8 x 3/8 x 3/8"	13 Kg/30 lb
1 x 3/4 x 1/4"	13 Kg/30 lb
1/2 x 1/2 x 1/8"	10 Kg/20 lb
L x 3/4 x 1/8"	10 Kg/20 lb
3/4 x 1/2 x 1/4"	13 Kg/30 lb
3/4 x 1/2 x 1/8"	10 Kg/20 lb
3/4 x 3/4 x 1/8"	10 Kg/20 lb

PACK TYPE:

Heat sealed poly lined cardboard cartons.

SHELF LIFE AND STORAGE RECOMMENDATIONS:

24 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 4 parts water (1:5).

NUTRITIONAL DATA:

<u>NUTRIENT</u>	<u>VALUE per 100 GRS.</u>	<u>UNITS</u>
Energía / Energy	308	Kcal
Agua / Water	3.6	g
Proteína / Protein	0.4	g
Fibra dietaria / Dietary fiber	17.1	g
Fibra insoluble / Insoluble fiber	12.7	g
Fibra soluble / Soluble fiber	4.4	g
Ceniza / Ash	2.3	g





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Carbohidratos disponibles / Available carbohydrates	77	g
Azúcares totales / Total sugar	75	g
Materia grasa total / Total fat	0.10	g
Ácidos grasos saturados totales / Total saturated fat	0.06	g
Ácidos grasos monoinsaturados totales / Total monounsaturated fat		0.00 g
Ácido grasos poliinsaturados totales / Total polyunsaturated fat	0.03	g
Sodio / Sodium	122	mg
Potasio / Potassium	476	mg
Fósforo / Phosphorus	509	mg
Vitamina C / Vitamin C	4.7	g
Vitamina E / Vitamin E	0.9	g

QUALITY CONTROL

Production Manager

