

## **Product Data Sheet**

Product:	Unsulfured Sweet Dried Apple Snitz			
Product Description:	Unsulfured sweet dried apple snitz are prepared from sound, tree-ripened sweet variety fruit that has been hand picked, washed, peeled, cored, sliced and inspected. The apples are dried to the specified moisture level, inspected and packaged. All Shoreline dried fruit products are processed and packaged in accordance with Good Manufacturing Practices, including metal detection.			
Ingredients:	Apples			
Analytical:	Moisture:	12-14%, Karl Fischer method		
Microbiological:	Aerobic Plate Count: Yeast and Mold:	<3,000/g <300/g		
Nutritional Analysis:	Results per 100 grams of product			
	Calories Calories from Fat Total Fat Saturated Fat Trans Fat Cholesterol Vitamin A Vitamin C These are average valu	333 0 <0.5 g 0 g 0 g 0 mg 45 IU 3 mg es and are th	Total Carbohydrate Dietary Fiber Sugars Protein Sodium Calcium Iron Ash erefore approximate only.	82 g 9 g 60 g 1.6 g 11 mg 16 mg 1.5 mg 2 g
Kosher Certification:	Star-K and Pareve for year-round use, including Passover.			
Shelf Life & Storage:	One year from date of production when stored in a cool, dry area; below $50^{\circ}$ F is recommended.			
Applications:	Bakery and snack applications			
Ordering Information:	Unsulfured sweet dried apple snitz are packaged at 10 lbs. net, in corrugated cartons with poly liners.			
	Cartons/Pallet: 70, s	0, seven layers at ten cases per layer		
	Product Code: APU	IN10S		
Reconstitution:	Dried apples generally require up to four parts water by weight to one part apple to fully reconstitute. Warm water may speed results.			

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