



## NATURAL POWDERED FRUIT

### POWDERED APPLE

Dehydrated powdered apple made from cooked apples. The product is prepared using only different varieties of selected Italian raw materials, which has been dehydrated according to the highest qualitative standards.

#### ORGANOLEPTIC CHARACTERISTICS

**Appearance:** smooth powder.

**Colour:** brown, light yellow.

**Fragrance:** typical apple flavour.

#### FRUIT CONTENT

Approximately 9÷11 kg of fresh fruit are used to make 1 kg of the end product.

#### CHEMICAL-PHYSICAL CHARACTERISTICS

Humidity	< 3
Sulphur dioxide (SO <sub>2</sub> )	No more than 10 ppm
Particle size	100% < 1.2 mm
Pesticides	In compliance with EU regulations
Heavy metals	In compliance with EU regulations

#### NUTRITIONAL VALUES

Energy	369 Kcal - KJ 1562
Proteins	2.0 g
Carbohydrate of which sugars	83.4 g 73.5 g
Fats of which saturated	0.9 g 0.2 g
Fibers	9.5 g
Ash	2.2 g
Salt (Na x 2.5)	0.0 mg

#### MICROBIOLOGICAL CHARACTERISTICS

Total number of plates	ISO 4833	< 1000/g
Yeasts	ISO 7954	< 100/g
Molds	ISO 7954	< 100/g
E. Coli	ISO 7402	< 10/g
Salmonella	ISO 6579	Absence / 25g
Toxins	In compliance with EU regulations	



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### MANUFACTURING AND PACKAGING

The product is packaged in heat-sealed food bags inside robust boxes,  
Delivered on euro-pallets. The pallet is protected by a stretch film cover.

### STORAGE

Keep in a cool, dry place out of direct sunlight.

### LEGISLATION

Product in compliance with Regulation 1829/2003 EC and Regulation 1830/2003 EC.

### EXPIRY DATE

12 months from the date of production in good storage conditions.

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*The analytical data are indicative and may vary negligibly, depending on the production lot.*

*The analytical data of the product ordered is given in the contract at the consumer's request.*