

Specifications for: **NATURAL APPLE SAUCE IN HOT FILL CUPS**

Knouse Identification Code: CASN0500 (11613)

Effective: March 2006

Product Description:

Apple sauce shall be packed in accordance with Good Manufacturing practices and shall comply with the FDA Standard of Identity, Part 145.110, Canned Apple Sauce, of the Code of Federal Regulations, Title 21, and to all applicable USDA, state and local regulations.

Apple Sauce is prepared from a blend of sound processing varieties of apples. The fresh apples are washed, inspected, peeled and cored, inspected again, and chopped. The chopped apples are then mixed with water and cooked in a continuous operation. The cooked apple pulp is passed through a stainless steel screen to give grainy finish to the sauce. The hot sauce is filled into 4 oz. plastic cups, sealed, and quickly cooled.

Knouse Foods products are packed under the supervision of the Orthodox Union and are certified as kosher when bearing the **U** symbol on the label.

Ingredients: Apples, water and salt.

Nutrition Information:

Nutrition Facts	Amount/serving	%DV*	Amount Per Serving	%DV*
Serv Size 1-4oz unit (113g)	Total Fat 0 g	0%	Total Carb. 12 g	4%
Servings 6	Sat Fat 0 g	0%	Fiber 2 g	8%
Calories 50	Trans Fat 0 g	0%	Sugars 8 g	.
Fat Cal. 0	Cholest. 0 mg	0%	Protein 0 g.	
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Sodium 20 mg	1%		
	Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%			

Physical Analysis

Flavor: Pleasing, characteristic apple flavor, free from any undesirable flavors from overripe apples, oxidation, fermentation, caramelization, or musty storage conditions.

Color: Bright, uniform, light golden color, free from discoloration due to oxidation, overcooking, or other causes.

Consistency: Medium flow.

Texture: Evenly divided, grainy texture.

Brix: Not less than 9.0

pH: Less than 4.0

Microbiological Standards: Commercially Sterile

Packaging:

Case Pack: 72/4 oz. cups
Gross Weight: 20.50 lb.
Case Dimensions: 17.750" l. x 12.125" w. x 5.813" h.
Case Cube: 0.724 cu ft
Cases/Pallet: 80 (8 per layer/10 high)

Storage:

Dry storage is recommended between 40 and 80 deg. F. Best used within 24 months. Maximum recommended shelf life is 36 months.