

Organic Apple Sweet Powder

MALUS DOMESTICA - ROSCEAE FAMILY

PRODUCT SPECIFICATION

PRODUCT CODE: ORGAPP0933

DESCRIPTION:

The product is an apple extract standardized in fibers ($\geq 47\%$). These fibers help to reduce sugar absorption; it has a Glycemic index less than 38 and with prebiotic actions. It is obtained by selection of qualified organic Malus Domestica applied on a proprietary technology extraction (Cold Drying System via concentration and spray-dried). The final form of the product is a soluble powder with an extensive ways of applications.



APPLE POWDER MAIN ATTRIBUTES: - One apple a day keeps the doctors away :) .

- Naturally sweet and free from preservatives or added sugar
- Washed, peeled, cored and diced before being dried to a fine powder
- Ideal for adding apple flavour to dishes and/or bakes where texture is not desired.
- Can be added to dishes as a nutrient boost
- Add to home baking or cooking or sprinkled over dishes to add a sweet treat!
- Ideal for adding to burgers or sausages, sauces, casseroles and stews.
- No artificial sweeteners or sugars just pure dried apples

PRODUCT CHARACTERISTICS

Botanical Name
 Plant Part
 Description
 Flavor
 Pantone
 Solubility
 Preservatives
 Origin
 Tariff Code
 Shipping Classification
 Storage
 Availability

SPECIFICATION

Malus Domestica.
 Apple Fruit
 Powder: White Beige
 Typical natural
 7499U, 7500U, 7506U and 7401 C
 Soluble in Water
 None
 Brazilian Amazon
 0813.30.00
 70 M
 Dry at 20 C / 70 F
 Year-round

APPLICATIONS:

As a sweetening component, Organic Apple Sweet Powder is particularly suitable for applications where good solubility is required. It may be used in snacks, Bakery, Cookies, functional foods, beverages and others . Sweetness sensorial is 1:1 when compared with sucrose.

PHYSICAL-CHEMICAL ANALYSIS

Assay	Limits/ Specification	Method
Tapped density (g/mL)	0.300 - 0.800	Ph Eur. 9th
Loss on drying	Less Than 5%	Ph Eur. 9 th
pH (25 °C)	4.5 ± 1.00	Ph Eur. 9 th
Granulometry	90-99% - 50 mesh	Ph Eur. 9 th
Ash	Less Than 2%	Ph Eur. 9 th
Arsenic	Less Than 2 ppm	ICP-MS
Cadmium	Less Than 1 ppm	ICP-MS
Mercury	Less Than 0.1 ppm	ICP-MS
Lead	Less Than 1 ppm	ICP-MS

NUTRITIONAL INFORMATION *100g (A.O.A.C.)

Calories (kcal)/(kJ)	295/1239
Total Carbohydrate (g)	96.5
Fiber (g)	47
Protein (g)	1.05
Total Fat (g)	0.0
Saturated Fat (g)	0
Trans Fat (g)	0
Cholesterol (g)	0
Sodium (mg)	6.24
Calcium (mg)	9.07
Iron (mg)	0.287

**MICROBIOLOGICAL ANALYSIS
(A.O.A.C.)**

Total Plate Count	<1X10 ⁴ cfu/g
Yeast and Molds	<1X10 ³ cfu/g
Total Coliforms	<10 cfu/g
Salmonella sp	Absent/25 g

* Test performed once a year

INGREDIENT STATEMENT

Produced with Organic Apple Fruit.

ALLERGEN STATEMENT

There is no historical date available of any case of Allergies with Apple Fruit or Apple powder- Produced with 100% Natural organic Apples with no carriers, confirmed Allergen Free.

APPLE POWDER IS PRODUCED/PROCESSED FROM RAW MATERIALS THAT ARE:

Not genetically modified.

No enzymes, preservatives or additives are used during the production.

No Irradiation is used in or during the process.

No ETO used

BSE FREE.

No Gluten.

They are Vegetarian and Vegan

PACKAGING and STORAGE

Industrial: Double line Plastic Bag heat-sealed, corrugated carton. Store in Dry Place, away from light, in original and closed packaging, avoiding direct contact with the floor, store in temperatures between 20 C (71 F) and 25 C (73 F) , This product may be hygroscopic.

SHELF LIFE

36 months from production date, after manufacturer packing opened valid for maximum 12 months.