



**UNSWEETENED APPLE SAUCE in 6/10**

**Knouse Identification Code:** FASU8090 (31828)

**Effective:** June 2015

**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. Product is packed to meet USDA Grade B Standard.

Apple sauce is prepared from a blend of at least three sound processing varieties of apples. The fresh apples are washed, inspected, peeled and chopped. The chopped apples are then cooked in a continuous operation. The cooked apple pulp is passed through a stainless steel screen, The hot sauce is filled into washed containers and rapidly cooled in chlorinated water.

Knouse Foods products are packed under the supervision of the Union of Orthodox Jewish Congregations and are certified as kosher when bearing the **U** symbol on the label in accordance with a UOJC signed agreement.

**Nutrition Information:**

<b>Nutrition Facts</b>	
Serving Size ½ cup (122g)	
Servings Per Container About 24	
Amount Per Serving	
<b>Calories</b> 50	Calories from Fat 0
% Daily Value *	
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 10mg	0%
<b>Total Carbohydrate</b> 13g	4%
Dietary Fiber 2g	8%
Sugars 9g	
<b>Protein</b> 0g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 0%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

**Ingredients:**

Apples and water. Ascorbic acid (vitamin C) to maintain color.

**Physical Properties:**

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

**Color:** Dull, reasonably uniform, typical of varieties used. May be slightly brown, slightly pink or slightly grey.

**Consistency:** Medium to loose flow.

**Texture:** Evenly divided, may be slightly salvy or pasty.

**Brix:** Not less than 9.0

**pH:** < 4.2

**Microbiological:** Commerically sterile

**Allergen Statement:** Contains no allergens

**Packaging:**

**Case Pack:** 6 - 6 lb. 8 oz. units (104 oz. each)

**Unit Dimension:** 6.160" x 6.975"

**Net Weight:** 39.00 lb.

**Gross Weight:** 44.75 lb.

**Case Dimensions:** 18.625" l. x 12.625" w. x 7.188" h.

**Case Cube:** 0.978 cu ft

**Cases/Pallet:** 56 (8 per layer/7 high)

**Storage:**

Dry storage is recommended between 40 deg. F. and 80 deg F. Maximum recommended product life 36 months.

**Product Handling:** After opening, transfer to covered storage container and refrigerate; best if used within 10 days. Product can be frozen and stored 3-6 months.

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