



MUSSELMAN'S • LUCKY LEAF • APPLE TIME
SPEAS FARM • LINCOLN

Knouse Foods Inc.
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Specifications for: **APPLE BUTTER**

Knouse Identification Code: FABR0000 32510

Effective: August 2008

Product Description:

A fruit butter from a blend of sound, fresh processing apples with added sugar and spice. Apple Butter shall comply with the FDA Standard of Identity, Part 150.110, Fruit Butters, of the Code of Federal Regulations, Title 21, or as further amended.

The whole apples are washed and thoroughly inspected for removal of any unsound fruit and extraneous material. The apples are then chopped and filled into large digesters where sugars and apple cider are added. The mix is caramellized under pressure to yield the rich brown color. The cooked pulp is then passed through a fine finishing screen to give it the uniform smooth texture before it is slowly cooked to attain the proper consistency and level of sweetness. As a last step, the spices are added and mixed well before the butter is filled into washed containers, sealed, and rapidly 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.

Allergens: None

Nutrition Information:

Nutrition Facts	
Serving Size 1 Tbsp (17 g)	
Servings Per Container 200	
Amount per Serving	
Calories 30	
% Daily Value *	
Total Fat 0 g	0%
<i>Saturated Fat</i> 0 g	0%
<i>Trans Fat</i> 0 g	
Sodium 0 mg	0%
Total Carbohydrate 8 g	3%
Sugars 6 g	
Protein 0 g	
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	

Ingredients:

Apples, sugar, high fructose corn syrup, apple cider concentrate, and spices.

Physical Properties:

Flavor: Possesses a pleasing and characteristic flavor, free from any undesirable flavors.

Color: Lustrous, moderate reddish brown to moderately dark brown color.

Consistency: Moderately mounded mass with practically no separation of free liquid.

Texture: Apple particles evenly divided ant the product fine grained and smooth.

pH: 3.4-3.9

Packaging:

Case Pack: 6 - 7 lb. 8 oz. units (120 oz. each)
Gross Weight: 50.5 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. Best used within 24 months. Maximum recommended product life 36 months.