



Apple Puree

Mastfoods Apple puree is full of flavor, have a rich look and an extremely quality texture

Mastfoods selects the most quality apples from the mountains and valleys of Greece, in order to produce its apple puree and successfully export it to more than 15 countries around the world. Mastfoods delicious and aromatic Apple puree is packed with rich nutrients that in the true senses indispensable for optimal health. The antioxidants in our Apple puree have much health promoting and disease prevention properties.

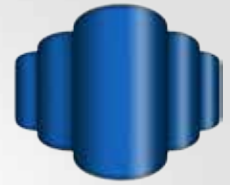
	Brix	
	11 - 13%	30 - 32%
Acidity (In Malic acid)	0.4% ± 0.2%	0.4% ± 0.25% (Dilluted at 12%)
Ph	3.75 ± 0.4	3.8 ± 0.4 (Dilluted at 12%)
Bostwick	4,5 – 6,5 cm at 30 sec, 20°C	12 ± 4CM (20 Sec at 20 C) (Dilluted at 12%)
Pulp	60% (min)	50% (min) (Dilluted at 12%)
Vitamin C (Ascorbic Acid)	500 mgr/Lt Min.	500 mgr/Lt min (Dilluted at 12%)
Howard	< 30%	< 30% (Dilluted at 12%)
Alcohol (Ethanol)	< 3 gr/kg	< 3 gr/kg
Volatile (Acetic acid)	< 0,4 gr/kg	< 0,4 gr/kg
Total lactic acid	< 0,5 gr/kg	< 0,5 gr/kg
Patoulin	≤ 25PPB (1881/2006)	≤ 25PPB (1881/2006)
Aerobic total count in 32°C	< 10/100 ml	
Yeasts molds	< 10/100 ml	< 1 CFU/ML
Mould count		< 1 CFU/ML
Acid tolerant bacteria	0/100 ml	
Tin	< 0.01ppm	< 0.01ppm
Zinc	< 0.01ppm	< 0.01ppm
Lead	< 0.05ppm	< 0.05ppm
Arsenic	< 0.01ppm	< 0.01ppm
Iron	< 5ppm	< 5ppm
Cadmium	< 0.05ppm	< 0.05ppm
Copper	< 5ppm	< 5ppm





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Drum Packaging



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