

DRIED APPLES TREATMENT OPTIONS

Sodium Sulfite

Sodium Sulfite: 500-1,500 ppm maximum (European markets 600 ppm max.)

Moisture: 22%-26% maximum

Water Activity: .65 - .75

Storage recommendations: 70°F or less

Sodium sulfite is very effective at inhibiting both enzymatic and non-enzymatic browning. In inhibiting oxidation, it does not destroy the enzymes, but rather is preferentially oxidized in place of other substrates.



SO₂ Alternative (Acidulant Blend)

SA Blend: Ascorbic Acid, Citric Acid, Salts

Moisture: 22%-26% maximum

Water Activity: .65 - .75

Storage recommendations: 32°F or less

SLM Blend: Sea Salt, Lemon Juice, Molasses

Moisture: Less than 3%

Water Activity: 0.1 – 0.3

Storage recommendations: 70°F or less

Alternative serves as both an antioxidant and an acidulant. In inhibiting oxidation, it does not destroy the enzymes, but rather is preferentially oxidized in place of other substrates. Browning may occur at higher moistures.



No Preservatives Added

No preservative, no special process

Moisture: 16%-18% maximum

Water Activity: .55 - .65

Storage recommendations: 45°F or less

This product relies on a lower moisture level to prevent spoilage, and requires no additional declarations.

