



# PRODUCT SPECIFICATIONS

Amero Foods Mfg. Corp. 9445 (L) Washington Blvd N, Laurel MD, 20723

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## **PRODUCT NAME: Apple Pie Filling**

### **SKU: PS00511 (20 lb)**

**DESCRIPTION:** Classic apple pastry filling has an outstanding natural apple flavor that is coupled with cinnamon and caramel to create the aroma and taste of a freshly baked apple pie. Small chunks of apples are suspended in the filling. It is ready-to-bake straight from the pail.

**USES:** Pastry Star apple filling is perfect for pie and danish fillings, layer cakes, cupcakes and turnovers. This starch-based filling is high in fruit, low in sugar, freeze-thaw stable, and bake stable.



**INGREDIENT STATEMENT:** Apples (apples, salt, ascorbic acid, citric acid, calcium chloride), Sugar, Water, Apple Juice Concentrate, Glucose Syrup, Food Starch Modified, Sorbitol, Maltodextrin, Natural Flavor, Caramel Syrup (sugar, water), Malic Acid, Lemon Juice Concentrate, Cinnamon, Salt

### **PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:**

| Properties     | Target | Allowance | Units | Analysis Method |               |
|----------------|--------|-----------|-------|-----------------|---------------|
| Brix           | 45     | ±         | 5     | °Bx             | Refractometer |
| pH             | 3.0    | ±         | 0.5   | N/A             | pH Meter      |
| Moisture       | 55     | ±         | 3     | %               | Infrared      |
| Water Activity | 0.95   | ±         | 0.05  | a <sub>w</sub>  | Hygrometer    |

\* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions.

### **ORGANOLEPTIC EVALUATION:**

|                     |                             |                            |
|---------------------|-----------------------------|----------------------------|
| <i>Flavor/Taste</i> | Apple, Tart                 | Sensoric – Internal Method |
| <i>Appearance</i>   | Thick, Smooth, Fruit Chunks | Sensoric                   |
| <i>Color</i>        | Golden, Tan                 | Visual                     |

**SHELF LIFE & STORAGE:** Product will retain quality for 6 months. Once opened, refrigerate and use within 3 weeks.

**LOT CODE EXPLANATION:** 210402 = 21 (year 2021); 04 (month of April); 02 (second batch of the month).

**COUNTRY OF ORIGIN:** Product of USA

**CERTIFICATIONS:** Kosher Dairy, 

**GMO STATUS:** The above-mentioned product *does not* contain any Genetically Modified (GM) raw materials.

**SUITABLE FOR:** Vegans, Vegetarians, Lacto-Vegetarians, Ovo-Vegetarians, Lacto-Ovo-Vegetarians

**NUTRITIONAL:**

| <b>Nutrition Facts</b>        |               |
|-------------------------------|---------------|
| servings per container        |               |
| <b>Serving size</b>           | <b>(100g)</b> |
| <b>Amount per serving</b>     |               |
| <b>Calories</b>               | <b>160</b>    |
| <b>% Daily Value*</b>         |               |
| <b>Total Fat</b> 0g           | <b>0%</b>     |
| Saturated Fat 0g              | <b>0%</b>     |
| Trans Fat 0g                  |               |
| <b>Cholesterol</b> 0mg        | <b>0%</b>     |
| <b>Sodium</b> 60mg            | <b>3%</b>     |
| <b>Total Carbohydrate</b> 32g | <b>12%</b>    |
| Dietary Fiber 0g              | <b>0%</b>     |
| Total Sugars 27g              |               |
| Includes 20g Added Sugars     | <b>39%</b>    |
| <b>Protein</b> 0g             |               |
| Vitamin D 0mcg                | 0%            |
| Calcium 8mg                   | 0%            |
| Iron 0mg                      | 0%            |
| Potassium 86mg                | 2%            |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**PACKAGING:**

|   |              |
|---|--------------|
| Product packaged in a plastic bucket with a seal closure and solid top. |              |
| <b>UNIT WEIGHT</b>  | 20 lb.       |
| <b>GROSS CASE WEIGHT</b>  | 22 lb.       |
| <b>NET CASE WEIGHT</b>  | 20 lb.       |
| <b>Ti X Hi</b>  | 18 X 4       |
| <b>GTIN ITEM</b>  | 669111005115 |

**MICROBIOLOGICAL:**

| <b><u>Microbiological Analysis</u></b> | <b><u>Minimum</u></b> | <b><u>Maximum</u></b>   |
|--|-----------------------|-------------------------|
| Aerobic Plate Count                    | 0 cfu / g             | 10 <sup>4</sup> cfu / g |
| Total Coliforms                        | 0 cfu / g             | 100 cfu / g             |
| Escherichia Coli                       | 0 cfu / g             | <10 cfu / g             |
| Yeasts and Mold                        | 0 cfu / g             | 100 cfu / g             |
| Genius Listeria                        | Negative / 25g        | -                       |
| Salmonella                             | Negative / 25g        | -                       |

**ALLERGENS:**

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

| <b><u>Component</u></b>        | <b><u>Column I</u></b><br><i>Present in the product</i> | <b><u>Column II</u></b><br><i>Present in other products<br/>manufactured on the<br/>same line</i> | <b><u>Column III</u></b><br><i>Present in the same<br/>manufacturing facility</i> |
|--------------------------------|---|---|---|
| <b>Peanuts (including oil)</b> | NO  | NO  | NO  |
| <b>Tree Nuts</b>               | NO  | YES   | YES   |
| <b>Sesame Seeds</b>            | NO  | NO  | NO  |
| <b>Milk and Milk Products</b>  | NO  | YES   | YES   |
| <b>Eggs</b>                    | NO  | NO  | YES   |
| <b>Fish</b>                    | NO  | NO  | NO  |
| <b>Shellfish</b>               | NO  | NO  | NO  |
| <b>Soy</b>                     | NO  | YES   | YES   |
| <b>Wheat</b>                   | NO  | NO  | YES   |
| <b>Sulphites</b>               | NO  | NO  | NO  |

**Gluten Free - <20 ppm**

The production plant is used for the processing of other gluten-containing products.