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Version: 6

Document Type: Raw Material

Item Name: Whole Red Apples for Slices

Category: Raw Material

Sub Category: Fruit

Business Unit: Fresh Express

Created: 02/02/2006

Approved: 02/02/2006

Last Updated: 04/6/2022

Reason for Update: Added Ambrosia as an approved variety (3/18/2022)

Reason for Update: Updated Size Diameter Range (4/6/2022)

Created By: R&D

Status: Approved

Updated By: German Rios

Raw Material

Ingredient Group	%	Name
Primary	100.000000	Apples
Total	100.000000	

Product Description

Whole red apples to process for fresh cut slices which consist of apples of one variety which are mature but not overripe, carefully hand-picked, clean, and fairly well formed. Within specification for decay, internal browning, internal breakdown, scald, scab, bitter pit, Jonathan spot, freezing injury, watercore, broken skins and bruises, except those which are slightly and incident to proper handling and packing. The apples are also within specification for slightly rough or rough russeting, provided that russeting, other than rough or bark-like russeting that materially affects the appearance of the apple, shall be permitted in the stem cavity or calyx basin if it cannot be seen when the apple is placed stem end or calyx end down on a flat surface. The apples are also within specification for injury caused by smooth net-like russeting, smooth solid russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects, stem or calyx cracks or other means. The whole apples shall present a minimum of 50% blush distributed on the peel area.

Product color (internal) is white, off-white to yellow, off-white to green (depending upon variety). The aroma is typical apple, no off odors should be detected. Texture should be firm and crisp. Flavor should be typical apple flavor.

This product will be free of extraneous matter representing a food safety or acute quality risk.

Defects

Attribute	Target Min Max	UOM	COA	Test Methods/ Number	Conditions	PC*
Decay and Breakdown	0 0 1	%		Raw Product Evaluation - Apples		2.
Open cuts, punctures, wounds, stem or calyx cracks, insect holes	0 0 4	%		Raw Product Evaluation - Apples		2.
Minor Defects - scorable Russetting Sunburn/sunscald/scald Spray burn Limb rubs Healed hail marks or scars Drought spots Freeze damage External bruising (any bruise >1" diameter, multiple bruises >1.25" aggregate) Other	0 --- 10	%		Raw Product Evaluation - Apples Defect pictures		2.
Major Defects - scorable Internal bruising (any bruise >1" diameter, multiple bruises >1.25" aggregate) Internal browning CO ₂ damage Water core Bitterpit	0 0 5	%		Raw Product Evaluation - Apples Defect Pictures		1.
Total Major & Minor	0 0 10	%				
Mean SSC (brix)	14 10 ---	□ Brix		Refractometer		1.
Acidity	--- --- 0.75	%		Titrateable acidity as Malic Acid		1.
Brix/Acid Ratio Average	--- 16 ---	%		Raw Product Evaluation - Apples		1.
Firmness Average	16 14 20 w/ <5% > 24	Lbs.		Penetrometer w/ 7/16" diameter tip		1. 3.

*PC - Property Comments:

1. Randomly select 3 apples from one carton per pallet and set aside to use for analytical measurements.
2. Randomly select and visually inspect an additional 30 apples per carton, returning in-spec product to the same carton.
3. If the average firmness is between 13.5 and 13.99lbs, round to 14 if there are no firmness readings less than 10.

Structural

Attribute	Target Min Max	UOM	COA	Test Methods/ Number	Conditions	PC*
Size – Count (Ave)	(100-113) 125 88	Count per 40# case		Raw Product Evaluation - Apples		

Size – Diameter (Ave)	(71 – 76) 70 83	mm		Raw Product Evaluation - Apples		
Shape - Unacceptable	--- --- 10	%		Raw Product Evaluation - Apples		1.
Color (% of blush on each apple)	100 50	%		Raw Product Evaluation - Apples		

*PC - Property Comments:

1. According to Shape Chart

Approved Retail Varieties

Fuji, Gala, Empire, Jonagold, Pink Lady, Sparta Mac, Acey Mac, Ambrosia

Mc Donald's Approved Varieties

Gala, Cameo, Pink, Lady, Empire, Jonagold, Sparta Mac, Golden (Conditional), Ambrosia

Options Varieties

Braeburn, Ida Red, Jonathan, Cameo, Honey Crisp

Age at Time of Use Comments

Product must be used within 17 days of arrival at a Fresh Express facility (cooler, distribution center, production facility).

Product Conditions

Attribute (Threshold)	Target Min Max	UOM	COA	Test Methods/ Number	Conditions	PC*
Temperature (pulp upon receipt)	--- 32 39	□F				1.

*PC - Property Comments:

1. Product shall be cooled by the supplier to 32□F - 39□F prior to shipment.

Box Statement (supplier)

- Description (includes variety)
- Pack Date
- Country of Origin label (if applicable)
- Weight

Unit Tag (Fresh Express)

Minimum of 1 tag per pallet, which includes legible listing of: -

FE Lot I.D.

- Receipt Date
- Product Number
- Weight/Average Weight

If any information is not present, place Lot on hold and contact Procurement or Receiving.

Containers

Product must be packed in trays in 40lb boxes that are free from staples, spray paint and previous labels

Pallets

All product must arrive on pallets.

Pallets must be in good repair, clean and free from extraneous material.

If these requirements are not met, contact Procurement.

Comments

FOOD SAFETY AND QUALITY SYSTEM REQUIREMENTS FOR GROWER SUPPLIERS:

All suppliers must demonstrate a continuing capability to identify all products by variety and to trace all lots of product to growing location and harvest date. In addition, documentation denoting all inputs to the growing and packing of the crop, including but not limited to pesticides, fertilizers, and previous crop in the same field and process records must be made available to Fresh Express upon reasonable notice. Residues of permitted agricultural pesticides must not be in excess of tolerances permitted by State and local regulatory agencies. Fruit must be free from microbial contamination from soil, water, insect and human contamination and must comply with the Fresh Express Food Safety and Quality requirements.