

APPLE PRO



ABOUT OUR APPLE PRO

Our Apple Pro 100% Apple Powder has been designed with the professional baker in mind. Using our proprietary process of harnessing the best characteristics of apples, we have created a versatile and nutritious addition to baked goods that contain no additives or preservatives. The natural sugars from apples sweeten, and can reduce dependency on using additional sugars or artificial flavors. While the natural fiber in apple has water retaining characteristics that can improve yield volume and act as a humectant, keeping your finished products moist and tasty. Apple Pro is perfectly suited for gluten free baking and offers high levels of nutrition including phytonutrients and vitamins. Feel free to call and request a sample. We love hearing about all of the creative and unique applications that can benefit from the original super fruit: the Apple.

Protein	4.34%
Ash	1.63%
Calories Calculated	380 kcal/100 g
Carbohydrates, Calculated	87.36%
Moisture by Vacuum Oven	5.2%
Calcium	80 mg/100 g
Iron	6.3 mg/100 g
Sodium	7.6 mg/100 g
Total Dietary Fiber	39.8 g/100 g
Sugar Profile	
Fructose	15.88 g/100 g
Glucose	6.82 g/100 g
Sucrose	4.40 g/100 g
Maltose	<0.15 g/100 g
Lactose	<0.15 g/100 g
Total sugars	27.10 g/100 g
Total Vitamin A	
B-carotene	98.9 IU/100 g
Retinol	<30.0 IU/100 g
Total Vitamin A	98.9 IU/100 g
Vitamin C - Ascorbic Acid	<0.440 mg/100 g
Cholesterol	<0.8 mg/100 g
Calories From Total Fat, Calc.	13 kcal/100 g
Total Fat as Triglycerides	1.47 g/100 g
Total Saturated Fatty Acids	0.31 g/100 g
Mono & Poly Unsaturated Fatty Acids from Trans FAP	
cis, cis-Polyunsaturated Fatty Acids	0.77 g/100 g
cis-Monounsaturated Fatty Acids	0.32 g/100 g
Total Trans Fatty Acid Isomers - GC	0.01 g/100 g

We are committed to the responsibility of environmental stewardship. Our business model is designed around the "Whole Use" of agricultural products and the reduction or elimination of waste from these processes.