

Item: **Applesauce, carbohydrate enhanced, sweetened, regular style (Type VII)**

Document: **PCR-F-002D**

Approximate Caloric Value Per Serving: **150** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: A golden yellow color.

Odor: A moderate sweetened apple.

Flavor: A moderate sweetened apple; free from astringent flavor.

Texture: A smooth, fine pulp, with no undissolved particles.

Possible Deteriorative Changes

Appearance: Extreme darkening. More than slight syneresis to extreme runniness.

Odor: Fermented, sour, musty.

Flavor: Musty, old, overly tart or sour, bitter, caramelized, fermented.

Texture: Moderate to extreme syneresis of fluids from pulp (See Unique Examination Procedures).

Unique Examination/Test Procedures

To examine for excessive syneresis, pour product onto a flat unrestricted surface (e.g., bottom of paper plate or cookie sheet) and observe for approximately one minute before making your determination.

Special Notes

Product is normally produced from canned applesauce by heating and filling at pasteurization temperatures. This alters the overall quality of the product compared to applesauce that has only been canned one time. The variety of apples used will also noticeably affect quality factors such as color, odor, taste and texture. Serviceability judgments must be made with these factors in mind. Applesauce color is expected to darken only slightly throughout within a few months after DoP. This color change is unavoidable. Once the product color has changed as described, it is not expected to worsen appreciably unless storage conditions are unfavorable. Color should not be the deciding factor unless it is so aesthetically objectionable that the product is unlikely to be consumed.