



APPLE PRODUCTS MENU CARD

First Transformation Apple Processing: Fresh & IQF

Premium Washington State apple cultivars selected for fresh-cut and IQF applications.

APPLE VARIETIES

CULTIVAR	KEY CHARACTERISTICS	PEAK SEASON / AVAILABILITY
Granny Smith	Tart, crisp, firm; bright green; resists browning.	Peak: Aug-Sep Year-round
Honey Crisp	Sweet, crisp, juicy; golden-red striping; premium flavor.	Peak: Sep-Oct Year-round
Fuji	Sweet with acidity; firm, dense; excellent stability.	Peak: Sep-Nov Year-round
Gala	Sweet, mellow; crisp; golden-red; excellent fresh-cut.	Peak: Aug-Oct Year-round
Cosmic Crisp	Very crisp, firm; excellent texture retention; premium variety.	Peak: Oct-Nov Strong spring
Cripps Pink (Pink Lady)	Tart-sweet balance; firm, crisp; pink-red blush; visual appeal.	Peak: Sep-Oct Advance notice

PROCESSING CUTS (FRESH & IQF)

CUT TYPE	DIMENSIONS	APPLICATIONS
Slice	3/8" - 7/8" heel widths	Bakery (pies, tarts), food service plating, dried products
Dice	1/4", 3/8", 1/2", 5/8", 3/4" cubes	Ice cream inclusions, bakery fillings, muffins, compotes
Two-Cut	3/8" x 3/8" standard	Bakery fillings, toppings, food service sides
Chunks	1" - 2" irregular pieces	Coarse fillings, rustic applications, salads

PACK SIZES

- 25 lb Box (Fresh)**
Small food service, specialty retail
- 30 lb Case (IQF)**
Food service, commercial bakery
- 40 lb Case/Bag (IQF)**
Co-manufacturers, commercial operations
- 50 lb Bag (IQF)**
Industrial bakery, high-volume
- Bulk (Pail/Drum/Tote)**
Industrial processing, manufacturing

PACKAGING OPTIONS & SHELF LIFE

Coated Carton Case	96h fresh / 24m frozen
Poly Bag	96h fresh / 24m frozen
Plastic Pail (5-6 gal)	24 months frozen
Steel Drum (epoxy-lined)	24 months frozen
Plastic Tote (250-275 lb)	24 months frozen

KEY INFORMATION

CERTIFICATIONS & SAFETY

Certifications: SQF Level 2, USDA Organic (select products), Kosher certified
Food Safety: Full traceability, HACCP protocols, SQF-certified facility

TREATMENT OPTIONS

Ascorbic acid, citric acid, salt, calcium chloride. Custom formulations available upon request.

LOGISTICS

Minimums: IQF min: 20,000 lbs
Lead Times: Standard lead: 2-3 weeks; Rush orders available
Sourcing: Washington State growers; consistent supply; flexible delivery schedules

CUSTOM PROCESSING

Custom cuts, treatment formulations, packaging, private label, and co-packing available.

Ever Fresh Fruit Co.

Pure, Honest Ingredients. Tailored for Your Brand.

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