Smooth Tastey Organic Fuji Apple Containing Calcium , Vitamin With No Pollution

Especificaciones :

Precio	US $15-22 / Carton
Nombre de la marca	Fuji
Número de modelo	R88, R100, R113, R125, R138
Lugar de origen	Shandong China (Mainland)
Cantidad minima para ordenar	1 Carton
Términos de pago	T/T with 30% before production, 70% balance before delivery; L/C
Capacidad de suministro	150 Metric Ton/ Metric Tons per Month
Detalle de Envio	around 7 days after receipt of 30% deposit
detalles del empaque	18kg/ctn, 1264CTNS, no pallet ,20kg/ctn, 1186CNTS, no pallet
Color	Red Delicious Apples
Grade	A
Product Type	Pome Fruit
Style	Fresh Fuji Apple
Type	nutrition fuji apple
Variety	Fuji Apple
nickname	organic fuji apples

Introducción detallada :

Smooth Tastey Organic Fuji Apple Containing Calcium , Vitamin With No Pollution

Quick Detail:

Type: Apple

Style: Fresh

Product Type: Pome Fruit

Variety: Red Delicious

Cultivation Type: Organic

Color: Red, 85% and up red

Maturity: 90% and up, 95% and up

Grade: A,B

Size (cm): 8

Weight (kg): 0.25

Place of Origin: Shandong China (Mainland)

Brand Name: Fuji

Model Number: A100

Taste: sweet, delicious

Surface: smooth, no spots, no wounds

Packing detail: paper bag, plastic bag, apple net, etc.

Shape: big and good look

Redness: 85% and up

Description:

1) Attractive colors, with bright red color; fresh and crisp, suitable sour and sweet, juicy, tasty;

2) We are manufacture, and we own our production base ,cold storage.

3) Durable for storage and none industrial pollution;

4) We can supply good price and service.

5) Packing detail: inner packing: paper bag, fresh bag, apple
outer packing: carton
20kg/18kg:80/88/100/113/125/138/150/163/175/198

6)Except the Red Star apple, we also can supply some other kinds of apple, such asHuaniu, Gala, HuaGuan ,Fuji, QinGuan, Ji Guan, Golden delecilious....

Nutrition

The proverb "An apple a day keeps the doctor away.", addressing the health effects of the fruit, dates from 19th century Wales. Preliminary research suggests that apples may reduce the risk of colon cancer, prostate cancer and

lung cancer. Apple peels contain ursolic acid which, in rat studies, increases skeletal muscle and brown fat, and decreases white fat, obesity, glucose intolerance, and fatty liver disease. According to the United States Department of Agriculture, a typical apple serving weighs 242 grams and contains 126 calories with significant dietary fiber and vitamin C content.

Apple peels are a source of various phytochemicals with unknown nutritional value and possible antioxidant activity in vitro. The predominant phenolic phytochemicals in apples are quercetin, epicatechin, and procyanidin B2.

Apple juice concentrate has been found in mice to increase the production of the neurotransmitter acetylcholine.[75] Other studies have shown an "alleviation of oxidative damage and cognitive decline" in mice after the administration of apple juice. Fruit flies fed an apple extract lived 10% longer than other flies fed a normal diet.

Apples, with skin (edible parts)			
Nutritional value per 100 g (3.5 oz)			
Energy	218 kJ (52 kcal)	Vitamin B6	0.041 mg (3%)
Carbohydrates	13.81 g	Folate (vit. B9)	3 ?g (1%)
- Sugars	10.39	Vitamin C	4.6 mg (6%)
- Dietary fiber	2.4 g	Vitamin E	0.18 mg (1%)
Fat	0.17 g	Vitamin K	2.2 ?g (2%)
Protein	0.26 g	Calcium	6 mg (1%)
Water	85.56 g	Iron	0.12 mg (1%)
Vitamin A equiv.	3 ?g (0%)	Magnesium	5 mg (1%)
- beta-carotene	27 ?g (0%)	Manganese	0.035 mg (2%)
- lutein and zeaxanthin	29 ?g	Phosphorus	11 mg (2%)
Thiamine (vit. B1)	0.017 mg (1%)	Potassium	107 mg (2%)
Riboflavin (vit. B2)	0.026 mg (2%)	Sodium	1 mg (0%)
Niacin (vit. B3)	0.091 mg (1%)	Zinc	0.04 mg (0%)
Pantothenic acid (B5)	0.061 mg (1%)	Fluoride	3.3 µg

Storage

Commercially, apples can be stored for some months in controlled-atmosphere chambers to delay ethylene-induced ripening. Apples are commonly stored in chambers with higher concentrations of carbon dioxide and high air filtration. This prevents ethylene concentrations from rising to higher amounts and preventing ripening from occurring too quickly. Ripening continues when the fruit is removed from storage. For home storage, most varieties of apple can be held for approximately two weeks when kept at the coolest part of the refrigerator (i.e. below 5 °C). Some types, including the Granny Smith and Fuji, can be stored up to a year without significant degradation.

Fresh Fuji apple detail	
Product name:	Fresh Fuji apple
Place of origin	Shandong
Feature:	1) fresh, crisp, juicy 2) nutritious, high quality, good for health
Supply period	From Sep to the end of June of next year
Harvest time	In September
Supply capacity	20000 cartons/month
Size:	28,32,36,40,44,56,64,72,80,88,100,113,125,138, 150,163,175,198
Class Type:	1st class: coloration 80% and up, no fleck, no sun burning, no puncture or cut. 2nd class: coloration:70% and up 3rd class: coloration: 60% and up
Packing	Inner packing: Tray netting sheath and plastic bag Outer packing: 15kg/ctn,18kg/ctn,9kg/ctn We can do as customer’s requirement.
Payment and Delivery	
Transporting and store in cold storage temperature	-1~0ºC
Payment term:	L/C, T/T By discussing with clients.
Price term:	FOB QINGDAO, CNF, CIF
Delivery time:	Around 7 days after receipt of 30% deposit
MOQ:	1X40'FCL
Shipment port:	Qingdao, China, China main port

Applications:

1.As fresh fruits, they are often eaten raw.

2.Making freshly pressed apple juice.

3.Making canned fruits.

Apples are an important ingredient in many desserts, such as apple pie, apple crumble, apple crisp and apple cake. They are often eaten baked or stewed, and they can also be dried and eaten or reconstituted (soaked in water, alcohol or some other liquid) for later use. Puréed apples are generally known as apple sauce. Apples are also made into apple butter and apple jelly. They are also used (cooked) in meat dishes.

In the UK, a toffee apple is a traditional confection made by coating an apple in hot toffee and allowing it to cool. Similar treats in the US are candy apples (coated in a hard shell of crystallized sugar syrup), and caramel apples, coated with cooled caramel.

Apples are eaten with honey at the Jewish New Year of Rosh Hashanah to symbolize a sweet new year.
Farms with apple orchards may open them to the public, so consumers may themselves pick the apples they will purchase.

Sliced apples turn brown with exposure to air due to the conversion of natural phenolic substances into melanin upon exposure to oxygen. Different cultivars vary in their propensity to brown after slicing. Sliced fruit can be treated with acidulated water to prevent this effect.

Specifications:

1. Certification: GLOBAL GAP; HACCP; ISO.

2. More than 3 years' export experience.

3. Stable supply.

4. Selling well in Middle East.

Competitive Advantage:

1. We have our own factory & guarantee the quality

2. We have enough supply ability

3. We can supply more competitive price and service

Our Advantage	
Quality control	we are strict with the quality, All 2012 new crop fresh red apple
Experience and Service	we're producer & supplier of apple for more than 3 years All stuff has a lot experience of export, will give their best service
Price	Price will be the factory price, without extra profit