Juicy Procyanidin B2 Red Fuji Apple Fresh Preventing Colon Cancer

Especificaciones :

Precio	US $15-22 / Carton
Nombre de la marca	Fuji
Número de modelo	A125
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	sweet red apple
Product Type	Pome Fruit
Style	Fresh
Taste	sweet,delicious
Type	Apple
Variety	fuji apples
nickname	red delicious apples

Introducción detallada :

Juicy Procyanidin B2 Red Fuji Apple Fresh Preventing Colon Cancer

Quick Detail:

Type: Apple

Style: Fresh

Product Type: Pome Fruit

Variety: Red Delicious

Cultivation Type: Common

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: A125

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:

2013 new crop China fresh fruit green apple fruit export

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....

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.fresh Red Star apple

2.rich sugar and vitamin content

3.Smells fragrant ,taste sweet

4.comparative price with best quality

ORIGIN	Shandong province, China
SIZE	80/88/100/113/125/138/150/163/175/198
LEVEL	Grade A , B
GRADE SELECTION	Use modernize photoelectricity to wish, color, separate, grade
PACKAGE	1)Outer packing: 18kg/CTN ---- 1264ctns can be loaded in one 40"RH 20kg/CTN ---- 1186ctns can be loaded in one 40"RH 2)Inner packing: each apple packed in a foam net individually,with paper or poly tray at the bottom of each layer ,then into a polybag ,then in carton. 3)We can also pack according to your requirments

HARVEST TIME	Middle Of Auguest.
STOCK TIME	Next May
PAYMENT	L/C, D/P, T/ T
DATE OF DELIVERY	Around 7 days on the receipt of deposit or original L/C
LOADING PORT	Qingdao port ,China
CERTIFICATE	Phytosanitary Certificate, Certificate of Origin, Health Certificate
Customer's special requirements for the packing is also available!	

Competitive Advantage:

1.we have our own factory&gatanree the quality

2.we have enough supply ability

3.we can supply more competitive price and service

Nutrition

Apples, with skin (edible parts)	
Nutritional value per 100 g (3.5 oz)	
Energy	218 kJ (52 kcal)
Carbohydrates	13.81 g
- Sugars	10.39
- Dietary fiber	2.4 g
Fat	0.17 g
Protein	0.26 g
Water	85.56 g
Vitamin A equiv.	3 ?g (0%)
- beta-carotene	27 ?g (0%)
- lutein and zeaxanthin	29 ?g
Thiamine (vit. B1)	0.017 mg (1%)
Riboflavin (vit. B2)	0.026 mg (2%)

Niacin (vit. B3)	0.091 mg (1%)
Pantothenic acid (B5)	0.061 mg (1%)
Vitamin B6	0.041 mg (3%)
Folate (vit. B9)	3 ?g (1%)
Vitamin C	4.6 mg (6%)
Vitamin E	0.18 mg (1%)
Vitamin K	2.2 ?g (2%)
Calcium	6 mg (1%)
Iron	0.12 mg (1%)
Magnesium	5 mg (1%)
Manganese	0.035 mg (2%)
Phosphorus	11 mg (2%)
Potassium	107 mg (2%)
Sodium	1 mg (0%)
Zinc	0.04 mg (0%)
Fluoride	3.3 µg

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.

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.

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