



# Red Fresh Organic Fuji Apple

## Specifications :

Price	US \$15-22 / Carton
Brand Name	Fuji
Model Number	A100, A113, A125
Place of Origin	Shandong China (Mainland)
Min.Order Quantity	1 Carton
Payment Terms	T/T with 30% before production, 70% balance before delivery; L/C
Supply Ability	150 Metric Ton/ Metric Tons per Month
Delivery Detail	within 7 days after receipt of 30% deposit
Packaging Details	18kg/ctn, 1264CTNS, no pallet ,20kg/ctn, 1186CNTS, no pallet
Color	Red
Grade	A,B
Product Type	Pome Fruit
Style	Fresh
Type	Apple
Variety	Fuji

## Detail Introduction :

### Red Fresh Organic Fuji Apple

#### 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: 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 delectilious....

### **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.

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 August.
STOCK TIME	Next May
PAYMENT	L/C, D/P, T/ T
DATE OF DELIVERY	Within 7-10 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!	

**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

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### 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