



Specialty Products

Musselman's® and Lucky Leaf® Specialty Products are carefully chosen from prime processing varieties, such as Golden Delicious, Stayman, Winesap, Jonathan and Rome Beauty, selected at their peak for harvesting. These apples are freshly processed to ensure that our products provide the best of the best.



Knouse Specialty Products are Always Ready and Always Tasty!

Fast, Fresh and Flavorful

- Knouse brands of Whole Baked Apples are the only genuine oven-baked apple available in the industry.
- Whole and Sliced Apples are specially size-graded for uniformity and portion control.
- All Specialty Products are ready to use – no product prep labor is necessary.
- Apples are the most economical ingredient in fresh fruit salad.
- Apple Butter, made from a blend of mature, tree-ripened fall and winter apple varieties, is a first line apple product, not a byproduct of another apple process.
- Apple Salad Slices offer a low-cost fruit alternative to peaches, pears and fruit cocktail.
- All Specialty Products have Kosher © approval.

Deliciously Versatile

- Spiced Red Apple Rings are a delicious and attractive accompaniment as a garnish or in a salad.

Use Unpeeled Slices to Complete
the Perfect Breakfast



Apple Dumplings

- Unpeeled Sliced Apples, made from unpeeled Golden Delicious slices, are packed in a light syrup and make a great side dish or garnish for pork. They may be served from the can or baked, fried or cooked without shrinking. They maintain their quality for extended periods of time on hot bars and are sized for uniformity of slices.
- Whole Baked Apples are ideal for making apple dumplings. They offer superior performance to frozen apples, and they are not subject to shrinkage.
- Apple Salad Slices are Golden Delicious apples in a light syrup. They are ready to eat and contain Vitamin C to eliminate browning, making them great for salads and salad bars. They offer better pricing stability than many salad items.
- Apple Butter is a delicious topping for pancakes, cottage cheese or crackers and makes a tasty, low-calorie, fat-free ingredient in cakes and muffins. Knouse brands of Apple Butter are the top sellers in the U.S. Try them to add great flavor to barbecue and steak sauces.
- Whole Peeled Apples are precoated and do not shrink when reheated. They come ready to use and offer a visual quality that looks good in any recipe.
- Chipped or Diced Apples are great for use in muffins or desserts.
- Knouse Specialty Products offer convenient ways for operators to add fruit to any menu for any daypart.

Nutrition Information (Per 100 grams [3.5 oz.])

Product	Knouse Product Code	Calories	Total Fat (g)	Saturated Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (I.U.)	Vitamin C (mg)	Calcium (mg)	Iron (mg)
Apple Products														
Unpeeled Sliced Apples	30576	83	<0.20	0.0	0.0	6	20	1.26	10	0.26	84	1	2	<0.25
Salad Slices	30578	55	<0.25	0.0	0.0	4	14	0.30	10	0.26	<30	<1	5	<0.25
Diced Apples	30582	37	<0.25	0.0	0.0	5	9	1.70	4	<0.20	34	1	2	0.29
Deluxe Chipped Apples	30588	41	<0.25	0.0	0.0	8	10	1.43	5	0.25	68	4	2	<0.25
Apple Butter	32510	173	<0.25	0.0	0.0	6	43	1.52	35	0.39	118	<1	14	0.31
Whole Baked Apples	33009	90	<0.20	0.0	0.0	22	22	1.22	13	0.39	30	<1	5	<0.25
Whole Peeled Apples	33060	88	<0.25	0.0	0.0	1	22	0.50	15	0.25	30	4	1	<0.25
Spiced Red Rings	33075	70	<0.25	0.0	0.0	3	17	0.91	15	0.40	<30	<1	2	<0.25
Spiced Crabapples	33050	138	0.58	0.0	0.0	7	33	3.38	22	0.19	15	<1	1	0.56
Other Fruit Products														
RTP Cherries in Water	33510	50	0.29	0.0	0.0	3	11	1.23	7	0.71	1120	<1	10	0.40
Cherries Jubilee (21 oz. Cans)	10390	80	0.00	0.0	0.0	10	20	1.00	13	0.00	0	0	0	0.00



Knouse Foods has been picking the very best apples for over 50 years. As the apple experts, we're dedicated to producing foodservice products that deliver the best in outstanding natural taste, appealing texture and consistent quality. As experts in supplying the foodservice industry, we also make sure to pack each product full of convenience, safety and economy. With the Knouse Foods family of brands, you know that you're getting products that are good for both your customers and your bottom line.

For more easy and delicious recipes, go to www.knousefoods.com.

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Tempting Tips

Try these easy, effortless, economical tips to get the most out of every container of Musselman's® and Lucky Leaf® Specialty Products.

Breakfast

- Wrap a Whole Baked Apple stuffed with walnuts, brown sugar and raisins or dates in biscuit dough. Bake until dough is golden brown.
- Stir Apple Butter into hot cooked oatmeal or cream of wheat.
- Combine Apple Butter and confectioner's sugar to use as a glaze for Apple Sauce or spice cake.
- Top a serving of creamy cottage cheese with a pineapple slice and Apple Butter.



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Apple Butter
Barbecue Sauce

Lunch/Dinner

- Stir Apple Butter into your favorite barbecue sauce for a fruited barbecue sauce that's great on chicken and pork.
- Add drained (chopped) Apple Salad Slices to chicken salad tossed with red grapes and slivered almonds.
- Mix Diced Apples with sauerkraut and a sprinkle of caraway seeds for a savory side dish to go with pork.
- Add Chipped and Diced Apples to traditional baked filling or stuffing mixes.
- Bring new variety to your salad and breakfast bar by adding ready-to-use Salad Slices.



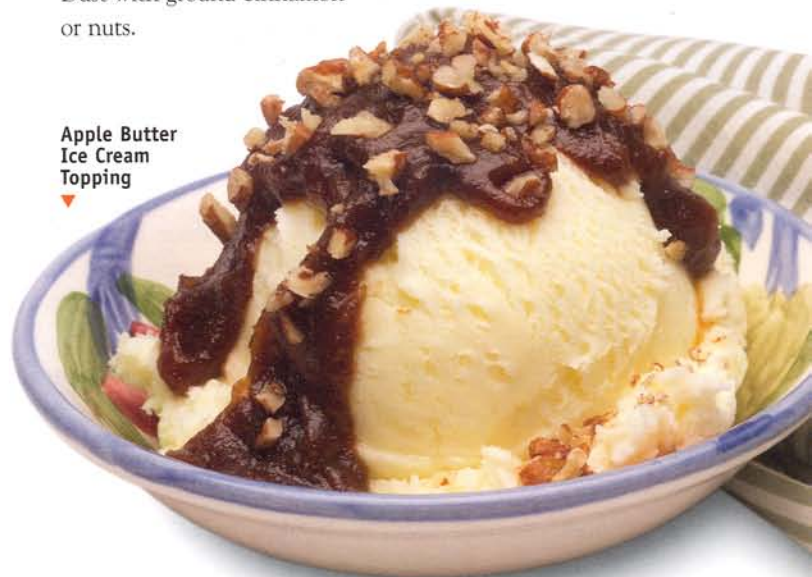
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Biscuit-Wrapped
Baked Apple

Snacks

- Warm Whole Baked Apples and drizzle with maple syrup.
- Mix Salad Slices with brown sugar, butter and cinnamon; serve warm. Sprinkle with granola for added crunch.
- For a flavorful snack, layer thin slices of Fontina cheese and turkey between Spiced Red Apple Rings.
- Spread a sliced, toasted bagel with cream cheese and top with Apple Butter.

Dessert

- Mix Unpeeled Sliced Apples or Diced Apples into a batch of bread pudding subtly flavored with almond extract.
- For a decadent dessert, drizzle Unpeeled Sliced Apples with melted chocolate and caramel and top with chopped nuts and whipped cream.
- Serve drained Salad Slices, pound cake pieces or cookies with a soufflé cup of chocolate fondue or pudding for a dip-it-yourself treat. Garnish plate with a fresh strawberry.
- Spoon Apple Butter over vanilla or butter pecan ice cream. Dust with ground cinnamon or nuts.



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Apple Butter
Ice Cream
Topping