



Tastee Apple, Inc. Safety Information

Relax and Enjoy Your Chocolate, Caramel and Jelly Apples with our Freshness Guarantee!

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About Tastee Apple, Inc.

Family-owned and operated since 1974 in the historic Village of Newcomerstown, Ohio, Tastee Apple, Inc. has sold over 250,000,000 apples with candy, chocolate, caramel, and other toppings.

The only U.S.A.-based company in the industry certified by the Safe Quality Food Institute, all of the apples go through a unique, seven-step rating process to guarantee the quality and freshness of the fruit.

Perfectly-ripe apples are “dipped” in made-from-scratch, small-batch, kettle-cooked caramel or a candy coating. After the apples cool, they are rolled in gooey toppings like milk, dark or white chocolate and then rolled in fresh peanuts, pecans, cookies, or pretzels.

The candy and caramel apples are then carefully packaged, stored and shipped to stores throughout the country to enjoy with family and friends.



Tastee Apples can be consumed with confidence!

If you are not satisfied with our products for any reason, please contact us directly at customerservice@tasteeapple.com or 740-498-8316 (between 8:00 a.m. and 5:00 p.m. EST, Monday through Friday).



Tastee Apple, Inc. Safety Information

Check Out Our Safe Quality Institute Certification.

Did you know that Tastee Apple Inc. is the only USA-based company in their industry to be certified by the Safe Quality Food Institute (SQF), <http://www.sqfi.com>?

Going through an intense safety audit-process on August 27, 2014 and receiving a high score of 93 out of 100, Tastee Apple, Inc. is now registered as meeting the requirements of the SQF Code Edition 7.2, Level 2: Certified HACCP Based Food Safety Plans.

Tastee Apple, Inc. is the only U.S. company currently awarded this certificate under the Food Sector Categories and Products, Confectionary Manufacturing: caramel apples and Confectionary Manufacturing: chocolate coated apples.

Our Caramel and Chocolate-Covered Apples Are Prepared in the Safest Way Possible.

“We wanted to take our candy, caramel and chocolate-covered apple process to the next level, and let consumers know they are receiving delicious, high-quality fruit in the safest way possible,” states Greg Hackenbracht, Tastee Apple, Inc. Founder and CEO. “This certification confirms that we are the only company in our industry committed to producing safe food that complies with all SQF Code requirements and applicable food legislation.”

According to the SQFI site:

“The SQF Code is a process and product certification standard. It is a Hazard Analysis Critical Control Points (HACCP)-based food safety and quality management system that utilizes the National Advisory Committee on Microbiological Criteria for Food (NACMCF) and the CODEX Alimentarius Commission HACCP principles and guidelines.

Certification of an SQF System by a certification body licensed by the Safe Quality Food Institute (SQFI) is an assurance that the supplier’s food safety plans have been implemented in accordance with the HACCP method and applicable regulatory requirements and that they have been verified and determined effective to manage food safety.”

With over 40 years of experience selling over 10.2 million apples per year with candy, chocolate, caramel, and other toppings. Tastee Apple, Inc. guarantees freshness.

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Tastee Apple, Inc. Safety Information

Learn How Tastee Apples Are Made.

Did you know that every apple that Tastee Apple, Inc. makes must go through a unique, 7-step rating process before it leaves the factory? This way, we can guarantee freshness, quality and taste in every bite.

“The goal is to ensure that every bite of our candy and caramel apples, with or without toppings, is always fresh and delicious,” states Greg Hackenbracht, Tastee Apple, Inc. Founder and CEO. “It’s a painstaking process to go above and beyond the minimal, production requirements, but no apple leaves our facility without going through our stringent and unique, freshness-rating-system so our customers can enjoy the best products possible.”

Tastee’s 7 Steps to Candy and Caramel Apple Freshness

Tastee Apple, Inc. has seven, unique steps to ensure that every apple leaving their facility is guaranteed fresh and delicious:

- 1. Select.**
Experienced experts carefully review and test many apples for size, firmness, and more. If the apples do not meet specifications, they are rejected and used for other purposes, like juice or cider.
- 2. Test.**
While others stop here, Tastee goes further and measures the firmness of the fruit to determine which apples are ripe and meet crispness requirements. No one wants to bite into an apple that is mushy.
- 3. Clean.**
This is a serious and thorough process done in immaculate facilities. It includes water-washing, brushing and sanitizing the apples while demonstrating the utmost diligence to prevent bruising and maintain fruit integrity.
- 4. Decorate.**
Perfectly-ripe apples are now “dipped” in a family recipe, made-from-scratch, small-batch, kettle-cooked caramel or candy-coating. After the apples cool, they are rolled in gooey toppings like milk chocolate, and fresh peanuts or coconut.
- 5. Pack.**
Once cool, the candy and caramel apples are carefully packaged for optimal, product freshness and protection.
- 6. Ship.**
After spending a very short time in the 45-degree warehouse, Tastee Apples are shipped via refrigerated trucks to local grocery stores, usually arriving in 48 hours or less!
- 7. Enjoy!**
Eat the candy and caramel apples with friends and family. When refrigerated at home after purchase, Tastee Fantasy Gourmet Apples and Tastee Super Premium Gourmet Apples can last up to 30 days, and Tastee Caramel Apples can last up to two weeks.

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Tastee Apple, Inc. Safety Information

Enjoy Apples Free of Contamination.

Tastee Apples DO NOT carry contamination.

Rest-assured knowing that Tastee Apples are safe to eat! Why?

1. Tastee Apple, Inc. is the only U.S.-based company in the industry with a Safe Quality Food Level-2 certification.

SQF is the gold standard when it comes to a quality standard used globally by major food producers to insure the products they sell are the safest possible.

2. We coat our chocolate apples and caramel apples with caramel that is 190°F for approximately one minute before further processing.

This high temperature essentially pasteurizes the outside of the apple.

3. The apples we use in all of our products come directly from growers who share our concerns for food safety. And these same, fresh-apple suppliers provide apples to your local stores.

These growers wash and sanitize the apples and then put them in boxes or bags to ship to your grocery store or directly to Tastee Apple, Inc.

4. We then re-wash and re-sanitize our caramel apples, running the apples through a plume of sanitizing solution (a solution known to kill pathogens) just prior to dipping them in caramel that is 190°F. This is a temperature high enough to pasteurize the outside of the apple.

We use the same sanitation-process for our caramel apple wash-water that major suppliers use for products that retailers stock on their shelves every day.

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