



Product Code

FT-SKTN

Supersedes Issue

April, 21 2018

Revision Date

February 24, 2020

Revision Number

04

Product Description

Saskatoon berry fruit topping is made from fresh frozen Saskatoon Berries. The fruit topping, is heated to a temperature of 83°C and then packed into jars or pails. The product is processed and packed in accordance with Good Manufacturing Practices.

Analytical

Brix	40-50 ± 1
pH	3.4 to 4.1
Colour	Deep purple
Appearance	Dark purple colour, thick syrup consistency with whole fruit
Flavour	Slightly sweet & tart

Method of Analysis

Refractometer
pH meter
Visual
Visual
Tasting

Microbiological

Yeast & Mold (cfu/g)	less than <100
Total Coliforms/ E. Coli (cfu/g)	less than <100

Range

Method of Analysis

MFHPB-22
MFHPB-18



PRODUCT SPECIFICATIONS
SASKATOON BERRY FRUIT TOPPING

Ingredient Declaration

Saskatoon Berries, water, sugar, modified cornstarch, citric acid, potassium sorbate, almond extract, cinnamon.

Certification

Kosher certified by BC Kosher Check

Packaging

Bulk Pack: 11L, 4.5L, 2.2L

Labeling / Coding

Each container is marked with the product description, storage instructions, country of origin, lot code, best before, net weight. Other customer-specific information may be added.

Lot code is composed by 3 digits that represents production number: i.e. (555)

The production date is composed of 5 digits DDDYY (DDD=Julian Day (198), YY = year)

Storage

To retain the superior flavor and color, it is recommended the product be stored in cool and dry storage (4°C to 18°C) out of direct sunlight. Best Before 12 months from production date if kept in cool /dry storage.

Refrigerate after opening

Nutrition Facts	
Valeur nutritive	
Per 2 Tablespoons (30 ml) pour 2 cuillères à soupe (30 ml)	
Calories 45	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.1 g	1 %
Saturated 0 g	
+ Trans 0 g	0 %
Carbohydrate 13 g	
Fibre 1 g	4 %
Sugars 11 g	11 %
Protein 0.2 g	
Cholesterol 0 g	
Sodium 1 mg	1 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
Iron 0.1 mg	1 %
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	

Source:

Actual fruit product nutritional content varies depending on fruit maturity, place of origin, variety, and seasonal variation. This nutritional information serves as a guide only.