

# PRODUCT SPECIFICATIONS FREEZE DRIED SASKATOON BERRY POWDER









**Product Code** 

**Revision Date** 

FD-Berry Powder

November 30, 2023

**Reviewed Date** 

**Revision Number** 

March 11, 2024

AFD-7

### **Product Description**

Freeze Dried Saskatoon Berry Powder is produced with our top-quality berries picked at the peak of the season. This product is processed and packed in accordance with Good Manufacturing Practices.

#### **Analytical**

Flavour

Colour

Water Activity

#### Range

Typical Saskatoon Berry

**Red Purple** 

< 0.35

#### **Method of Analysis**

**Sensory Evaluation** 

Sensory Evaluation

Aw-meter

### Microbiological

E. coli (MPN/mL)

Standard Plate Count (cfu/g)

Staphylococcus aureus (cfu/g)

Yeast & Mold (cfu/g)

Coliforms (MPN/mL)

Salmonella (g)

#### Range

less than <5

less than <100,000

Negative/ (<5)

less than <25,000

Negative/ (<5)

Negative/ (<5)

#### **Method of Analysis**

MFHPB-19\*

MFHPB-18\*

MFHPB-21\*

MFHPB-22\*

MFHPB-19\*

MFHPB-20\*



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#### **Ingredient Declaration**

Saskatoon Berries

#### **Product Declaration and Certification**

**NON-GMO Ingredients** 

SQF Certified under GFSI Food Safety Standards

Safe Food for Canadians Regulation Standards

**Kosher Pareve** 

#### **Packaging**

Bulk Pack: 11.4 kg corrugated box with 2 mil poly bags.

Pallet: 40 cases

**TiHi:** 10 x 4 \_ Net: 456 kg

#### **Labeling / Coding**

Each container is marked with the product description, Lot code, Country of Origin, Weight. Other customer-specific information may be added.

The lot is composed of 6 digits – (AAA = Represents Product

Type) - (555 = Represents Production Number)

Example: FDP-320

Best Before: YYYY-MM-DD: YYYY= Year - MM= Month - DD= Day.

Example: (2028-DE-31)

#### Storage / Expected Shelf-life

Store under cool, dry conditions, RH<60%, 32°F(0°C) to 75°F (23.9°C) is recommended.

Avoid storage at elevated temperatures for prolonged periods of time. Boxes and bags should be kept sealed. Once opened store in sealed plastic pails or metal drums.

Product should be equilibrated to room temperature before use. Product is hygroscopic and will absorb moisture from atmosphere if left exposed.

Processing operations should be accomplished expeditiously.

FREE FLOWING FORM MOST PART. BUT SMALL PEA SIZE CLUMPS DO OCCUR.

### Shelf-life

5 years if stored as recommended above.

| Nutrition Facts Valeur nutritive Per 1 serving (100 g) pour 1 servir (100 g) |              |  |  |
|--|--------------|--|--|
| Calories 330 % Daily Val   |              |  |  |
| Fat / Lipides 2 g  | 2 %          |  |  |
| Saturated / saturés 0.4 g<br>+ Trans / trans 0 g                             | 2 %          |  |  |
| Carbohydrate / Glucides 84 g   | 72.0/        |  |  |
| Fibre / Fibres 20 g<br>Sugars / Sucres 62 g                                  | 73 %<br>62 % |  |  |
| Protein / Protéines 4 g  |              |  |  |
| Cholesterol / Cholestérol 0 mg   |              |  |  |
| Sodium 0 mg  | 0 %          |  |  |
| Potassium 1000 mg  | 21 %         |  |  |
| Calcium 150 mg   | 11 %         |  |  |
| Iron / Fer 3 mg  | 16 %         |  |  |
| Vitamin C / Vitamine C 6 mg  | 7 %          |  |  |
| Vitamin E / Vitamine E 1 mg  | 7 %          |  |  |
| Magnesium / Magnésium 870 mg   | 208 %        |  |  |
| Manganese / Manganèse 22.4 mg  | 973 %        |  |  |
| *5% or less is a little, 15% or more is a le<br>*5% ou moins c'est peu,      | ot           |  |  |

#### 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.

15% ou plus c'est beaucoup

#### **Food Application Popular Uses:**

Powder Drinks
Oatmeal
Smoothies



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## **Allergen Declaration**

This is to certify that the above-named product has no allergenic ingredients as detailed by the following checklist.

| Component or Derivatives                             | Present in Product | Present in other products manufactured on SAME LINE | Present in<br>the SAME<br>Manufacturing<br>plant |
|--|--------------------|---|--|
| Egg & Egg Products                                   | N                  | N   | N  |
| Milk & Milk Products                                 | N                  | N   | N  |
| Peanuts includes peanut oil                          | N                  | N   | N  |
| Seafood (fish, crustaceans & shellfish               | N                  | N   | N  |
| (specify species)                                    |                    |   |  |
| Sesame   | N                  | N   | N  |
| <b>Soybeans</b> - includes refined and unrefined oil | N                  | N   | N  |
| Sulphites specify maximum ppm (E                     | N                  | N   | N  |
| 220, E 221, E 222, E 223, E 224, E 225, E            |                    |   |  |
| 226, E 227, E 228)                                   |                    |   |  |
| TREE NUTS (e.g. almonds, Brazil nuts,                | N                  | N   | N  |
| cashews, hazel nuts, filberts, macadamia             |                    |   |  |
| nuts, pecans, pine nuts pistachios,                  |                    |   |  |
| walnuts include oil.                                 |                    |   |  |
| GRAINS CONTAINING GLUTENS                            | N                  | N   | N  |
| (wheat, spelt, Kamut, oats, barley, rye,             |                    |   |  |
| triticale)   |                    |   |  |
| Mustard  | N                  | N   | N  |
| Tartrazine (yellow #5)                               | N                  | N   | N  |
| Carmine (Red dye #4)                                 | N                  | N   | N  |
| MSG - MONOSODIUM GLUTAMATE                           | N                  | N   | N  |
| Aspartame  | N                  | N   | N  |
| Corn - includes oil                                  | N                  | N   | N  |
| Meat - Specify species and type                      | N                  | N   | N  |

Product is manufactured under effective GMP & HACCP systems and with procedures that prevent cross-contamination of products with undeclared allergens.