

PRODUCT SPECIFICATIONS

SASKATOON BERRY FRUIT TOPPING







Product Code Revision Date FT-SKTN July 02, 2024

Reviewed Date Revision Number July 02, 2024 07

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 рН

Colour

Microbiological

Total Coliforms (MPN/g) Yeast & Mold (cfu/g)

Sensory

Appearance Flavour

Range

 $40-50 \pm 1.0$ 3.5 to 4.1 Deep purple

Range

less than <100 less than <100

Method of Analysis

Refractometer Method Potentiometric Method (pH meter) Visual

Method of Analysis

MFHPB-18* MFHPB-22*

Dark purple colour, thick syrup consistency with whole fruit Slightly sweet, tart, distinct Saskatoon Berry fruit flavour at the peak of ripeness.



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Ingredient Declaration

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

Product Declaration and Certification

NON-GMO Ingredients

Safe Food for Canadians Regulation Standards

Kosher Pareve

Packaging

Food Service:

2.2 litres pail net wt. 2.2kg

4.5 litres pail net wt. 5kg

11 litres plastic pail net wt. 11kg

Bulk Pack: 11LBulk Pack: 2 x 2.2LPallet: 48 pailsPallet: 54 cases

TiHi: 10 x 4 _ Net: 240 kg **TiHi:** 18 x 3 _ Net: 237 kg

Labeling / Coding

Each container is marked with the product description, lot code, production date, storage instructions, country of origin, 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)

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

Example: (2028-DE-31)

Storage / Expected Shelf-life

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

Can be frozen to extend shelf life.

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% *5% ou moins c'est peu, 15	

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.

Food Application Popular Uses:

Ice cream topping
Cheesecakes
hYogurts
Salad Dressings



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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.

NOTE: Almond Extract used in the formulation of Fruit Topping does not contain any Tree nut allergen.

The Almond Extract (Oil of Bitter Almond) used in this product is made from apricot kernels and not from almonds

Component or Derivatives	Present in Product	Present in other products manufactured on SAME LINE	Present in the SAME Manufacturing plant
Egg & Egg Products	N	N	N
Milk & Milk Products	N	N	Y (Milk)
Peanuts includes peanut oil	N	N	N
Seafood (fish, crustaceans & shellfish (specify species)	N	N	N
Sesame	N	N	N
Soybeans - 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	Y (Wheat Flour)
(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.