



Product Code

SD-11KG

Revision Date

January 04, 2022

Reviewed Date

March 11, 2024

Revision Number

04

Product Description

Sweetened dried Saskatoon berries are produced with our top-quality berries picked at the peak of the season. The product is processed and packed in accordance with Good Manufacturing Practices and a Food Safety Plan using HACCP principle.



Analytical

Water Activity Meter

Range

<0.6

Method of Analysis

Aw-meter

Microbiological

Total Coliforms (MPN/g)

E. coli (cfu/g)

Standard Plate Count (cfu/g)

Staphylococcus aureus (cfu/g)

Yeast & Mold (cfu/g)

Salmonella

Range

less than <100

less than <5

less than <50,000

negative (<5)

less than <1,000

negative (<5)

Method of Analysis

MFHPB-34

MFHPB-10

MFHPB-33

MFHPB-21

MFHPB-32

MFHPB-20

Sensory

Appearance

Flavour

Odour

Typical of purplish blue to dark blue

Typical of Saskatoon Berries with no off-flavours

Typical of Saskatoon Berries with no off-odours



PRODUCT SPECIFICATIONS SWEETEN DRIED SASKATOON BERRIES

Ingredient Declaration

Saskatoon Berries, cane sugar, citric acid, Sunflower oil (<0.4%)

Certification

NON-GMO Ingredients

Safe Food for Canadians Regulation Standards

Kosher Pareve

Packaging

Bulk Pack: 11kg corrugated box with 2mil poly bag

Pallet: 60 cases

TiHi: 10 x 6 Net: 660kg

Labeling / Coding

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

The Prairie Berries PB-Lot-Code is composed of 3 digits – NNN = Represents Production Number: i.e (555)

Best Before: YYYY-MM-DD: i.e. (2028-DE-31)

Storage / Expected Shelf-life

To retain the superior flavor and color, it is recommended that the berries be kept in cool and dry storage (4 – 15°C).

Extended shelf life of 5 years can be achieved by storing product frozen until ready to use.

Best Before: 24 months would begin when berries removed from frozen storage.

Nutrition Facts	
Valeur nutritive	
Per 2/3 cup (100 g) pour 2/3 tasse (100 g)	
Calories 340	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 1.5 g	2 %
Saturated / saturés 0.3 g	2 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 79 g	
Fibre / Fibres 16 g	57 %
Sugars / Sucres 62 g	62 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 0 mg	
Sodium 5 mg	1 %
Potassium 400 mg	9 %
Calcium 100 mg	8 %
Iron / Fer 2 mg	11 %
Vitamin C / Vitamine C 0 mg	0 %
Vitamin E / Vitamine E 1 mg	7 %
Phosphorus / Phosphore 75 mg	6 %
Magnesium / Magnésium 60 mg	14 %
Zinc 1 mg	9 %
Manganese / Manganèse 0.85 mg	37 %

*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.

Food Application Popular Uses:

- Trail Mix
- Oatmeal
- Granola bars
- Cereal
- Ready to eat
- Salad Mixes

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 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 220, E 221, E 222, E 223, E 224, E 225, E 226, E 227, E 228)	N	N	N
TREE NUTS (e.g. almonds, Brazil nuts, cashews, hazel nuts, filberts, macadamia nuts, pecans, pine nuts pistachios, walnuts include oil.	N	N	N
GRAINS CONTAINING GLUTENS (wheat, spelt, Kamut, oats, barley, rye, triticale)	N	N	Y (Wheat Flour)
Mustard	N	N	N
Tartrazine (yellow #5)	N	N	N
Carmines (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.