

# SASKATOON BERRY ASEPTIC PUREE



**Product Code**

Puree-Aseptic-PCF

**Revision Date**

February 24, 2020

**Reviewed Date**

March 11, 2024

**Revision Number**

PCF-02

**Product Description**

Saskatoon Puree is prepared from clean, sound, fresh saskatoon berries. The saskatoon berries are milled, heated, pasteurized, chilled, and aseptic packaged. The product is processed and packed in accordance with Good Manufacturing Practices.

**Analytical**

Brix	8.0-16 ± 0.5
pH*	3.60 - 4.4

**Method of Analysis**

AOAC Method 932.14
AOAC Method 981.12

**Microbiological**

Total Plate Count	less than <1000 cfu/g
Yeast & Mold	less than <500 cfu/g
Total Coliforms / E.coli	less than <10 cfu/g

**Method of Analysis**

MFHPB-18*
MFHPB-22*
MFHPB-19*

**Sensory**

Appearance	Typical of dark purplish thick puree
Flavour	Typical of Saskatoon Berries with no off-flavours
Odour	Typical of Saskatoon Berries with no off-odours
Consistency	Smooth, even-textured



## PRODUCT SPECIFICATIONS

# SASKATOON BERRY ASEPTIC PUREE

### Ingredient Declaration

Saskatoon Berries

### Certification

NON-GMO Ingredients

SQF Certified under GFSI Food Safety Standards

Safe Food for Canadians Regulation Standards

Kosher Pareve

### Packaging

**Bulk Pack:** 18.14kg Aseptic Bag packed per case

**Case:** 10x10x17 inches

**Pallet:** 60 cases

**TiHi:** 10 x 6 Net: 1088.6 kg

### Labeling / Coding

Each box is marked with the product description, country of origin, Lot code, and net weight. Other specific information may be added.

The lot code is composed of 5 digits that represent the manufactured date: Julian Date – AAAYY\_ (AAA=Day (198), YY = year 20) Example 19828

### Storage / Expected Shelf-life

Storage at ambient temperature between 4°C to 28°C.

**CAN BE STORED FROZEN TO EXTEND THE SHELF-LIFE.**

**Suggested Best Before:** Twelve (12) Months if stored at 4°C After opening or removed from freezer

**Refrigerate after opening.**

**Shelf-life:** 5 years from manufactured date if stored as recommended above.

Manufacture date: Lot Code

Nutrition Facts	
Valeur nutritive	
Per 100 g pour 100 g	
Calories 71.3	% Daily Value* % valeur quotidienne*
<b>Fat / Lipides</b> 0.4 g	0 %
Saturated / saturés 0.1 g	30 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides</b> 15.7 g	
Fibre / Fibres 5 g	20 %
Sugars / Sucres 11 g	11 %
<b>Protein / Protéines</b> 1.3 g	
<b>Cholesterol / Cholestérol</b> 0 g	
<b>Sodium</b> 1.8 mg	0 %
Potassium 203 mg	6 %
Calcium 48 mg	4 %
Iron / Fer 0.8 mg	6 %
Vitamin E / Vitamine E 1.93 mg	19 %
Magnesium / Magnésium 23 mg	9 %
Manganese / Manganèse 0.86 mg	43 %
*5% or less is <b>a little</b> , 15% or more is <b>a lot</b>	
*5% ou moins c'est <b>peu</b> , 15% ou plus c'est <b>beaucoup</b>	

### 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:

Yogurt  
Jam  
Syrup  
Ice Cream

**Allergen Declaration**

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

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