

PRODUCT SPECIFICATIONS

70% GOURMET SASKATOON BERRY PIE FILLING







Product Code Revision Date
Piefill70-2.2L-4.5L-11L July 02, 2024

Reviewed Date Revision NumberJuly 02, 2024

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Product Description

Saskatoon berry pie filling has a fruit content of 70% berries and is made using Grade (A)
Saskatoon berries picked at the peak of the season and quick frozen to maintain optimum fruit quality. The filling is cooked to a temperature of 83°C and then packed into pails. The product is processed and packed in accordance with Good Manufacturing Practices.

Anal	Ŋ	/ti	C	a	

Brix pH*

Colour

Range

 $45-50 \pm 1.0$

3.5 - 4.2

Deep purple

Method of Analysis

Refractometer Method

Potentiometric Method (pH meter)

Visual

Microbiological

Total Coliforms (MPN/g)

Yeast & Mold (cfu/g)

Range

less than <100

less than <100

Method of Analysis

MFHPB-18

MFHPB-22

Sensory

Appearance

Viscous, dark purple colour with a thick consistency and visible berries throughout.

Flavour Slightly sweet, tart, acidic, distinct Saskatoon berry fruit flavor at the peak of ripeness.



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Ingredient Declaration

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

Certification

NON-GMO Ingredients Safe Food for Canadians Regulation Standards Kosher Pareve

Packaging

Food Service Pack: 2.2 litres pail net wt. 2.2kg

4.5 litres pail net wt. 5kg

11 litres plastic pail net wt. 11kg

Bulk Pack: 11L Pail Bulk Pack: 2 x 4.5L Pails

Pallet: 48 Pails Pallet: 60 cases

TiHi: 12 x 4 Net: 528 kg **TiHi:** 10 x 6 Net: 540 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 pie filling 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 100 ml pour 100 ml	
Calories 150	% Daily Value* % valeur quotidienne*
Fat / Lipides 0.4 g	1 %
Saturated 0 g + Trans 0 g	0 %
Carbohydrate 40 g	10.0/
Fibre 5 g Sugars 32 g	18 % 32 %
Protein 1 g	
Cholesterol 0 mg	
Sodium 1 mg	1 %
Potassium 150 mg	3 %
Calcium 30 mg	2 %
Iron 0.75 mg	4 %
*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:

Pies

Tarts

Desserts



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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 the SAME Manufacturing plant
gg & Egg Products	N	N	N
Milk & Milk Products	N	N	Y (Milk)
Peanuts includes peanut oil	N	N	N
Seafood (fish, crustaceans & shellfish	N	N	N
specify species)			
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
ashews, hazel nuts, filberts, macadamia			
nuts, pecans, pine nuts pistachios,			
valnuts include oil.			
GRAINS CONTAINING GLUTENS	N	N	Y (Wheat Flour)
wheat, spelt, Kamut, oats, barley, rye,			
riticale)			
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
Neat - 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.