



Product Code

SY-SKTN

Revision Date

July 02, 2022

Reviewed Date

July 02, 2024

Revision Number

6

Product Description

Saskatoon berry syrup is made from Saskatoon Berry Juice from concentrate and saskatoon berry puree. The syrup, is heated to a temperature of 83°C and then packed. The product is processed and packed in accordance with Good Manufacturing Practices.



Analytical

	Range
Brix	45-50 ± 1.0
pH*	3.5 - 4.2
Colour	Deep purple

Method of Analysis

Refractometer Method
Potentiometric Method (pH meter)
Visual

Microbiological

	Range
Total Coliforms (MPN/g)	less than <100
Yeast & Mold (cfu/g)	less than <100

Method of Analysis

MFHPB-18
MFHPB-22

Sensory

Appearance	Thick consistency with small amount of pulp. Dark purple colour.
Flavour	Slightly sweet, tart, acidic, distinct Saskatoon berry fruit flavor at the peak of ripeness.



PRODUCT SPECIFICATIONS

SASKATOON BERRY SYRUP

Ingredient Declaration

Saskatoon Berry Juice from Concentrate, Sugar, Saskatoon Berry Puree, Pectin, 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 **Bulk Pack:** 2 x 4.5L
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 2 Tablespoons (30 mL)
pour 2 Cuillères à soupe (30 mL)

Calories 60	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0 g	0 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 17 g	17 %
Protein / Protéines 0.2 g	
Cholesterol / Cholestérol 0 mg	
Sodium 1 mg	1 %
Potassium 40 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.2 mg	1 %

*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:

- Pancakes
- Waffles
- Milkshakes
- Desserts

Allergen Declaration

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

<u>Component or Derivatives</u>	<u>Present in Product</u>	<u>Present in other products manufactured on SAME LINE</u>	<u>Present in the SAME Manufacturing plant</u>
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.