
	<b>Product Specification</b>		
	<b>IQF Red Currants</b>		
	Product Code(s): 00239	Revision : 07	Effective Date : 2018-03-20

### **INDEX OF QUALITY**

<b>Ingredients</b>	Currants. Product contains no additives or artificial preservatives.
<b>Variety</b>	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
<b>Maturity</b>	Currants have matured sufficiently to have become full fleshed, tender and well ripened.
<b>Size</b>	5 – 15mm. 1% w/w tolerance for undersized currants.
<b>Blanching</b>	Product is not blanched.
<b>Freezing Technique</b>	Individual Quick Frozen (IQF).
<b>Organoleptic</b>	Product possesses a good characteristic normal flavor and aroma, and appearance of red currants. Free from objectionable flavor and odors of any type.
<b>Color</b>	Consistent red color with little variation.
<b>Major Defects</b>	No tolerance for foreign matter such as wood, stone, glass, plastic, metal or hair.
<b>Minor Defects</b>	There may be 5 pieces showing insect infestation, rotten area etc.
<b>Storage &amp; Handling</b>	Transport and store at 0°F or colder.
<b>Shelf life</b>	24 months at 0°F or colder.

### **FOOD SAFETY STANDARDS**

<b>HACCP</b>	Required
<b>Non-GMO</b>	The product has not been genetically modified. It does not contain ingredients which have been genetically modified or issued from a genetically modified product.
<b>Pesticides</b>	Maximum residue levels established/regulated by Health Canada and the <i>Pest Control Products Act</i> are respected.

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**Microbial Standard** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

**3 Class Plan**

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total Plate Count (TPC)</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total Coliforms</b>	5	2	100	1000
<b><i>Escherichi coli</i></b>	5	0	10 CFU/g	
<b><i>Listeria monocytogenes</i></b>	5	0	Negative/25g	
<b>Salmonella</b>	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality

M = microbiological limit which separates marginally acceptable quality from defective quality.

**Allergens**

The product is free of all priority food allergens identified by Health Canada and the CFIA.

The product does not contain the following:

- |  |   |
|--|---|
| <ul style="list-style-type: none"> <li>• peanuts or its derivatives</li> <li>• tree nuts or their derivatives</li> <li>• sesame seeds or its derivatives</li> <li>• milk or its derivatives</li> <li>• eggs or its derivatives</li> <li>• soy or its derivatives</li> <li>• shellfish and mollusks or their derivatives</li> </ul> | <ul style="list-style-type: none"> <li>• fish or its derivatives</li> <li>• wheat or its derivatives</li> <li>• sulphites</li> <li>• gluten</li> <li>• mustard</li> <li>• monosodium glutamate</li> <li>• corn</li> <li>• celery</li> </ul> |
|--|---|

An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.



## Product Specification

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#### Nutrition Facts

The values are expressed as units per 100 grams (approx. 3.5 oz serving). These values are calculated using USDA data. Actual analysis of different lots may vary.

Nutrients per 100g	
Calories	56.00
Fat (g)	0.20
Saturated Fat (g)	0.02
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	1.00
Potassium (mg)	275.00
Total Carbohydrates (g)	13.80
Dietary Fiber (g)	4.30
Total Sugars (g)	7.37
Added Sugars (g)	0
Protein (g)	1.40
Vitamin A (RAE)	2.10
Vitamin C (mg)	41.00
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	0.10
Calcium (mg)	33.00
Iron (mg)	1.00
Ash (g)	0.66
Water (g)	83.95
USDA code: 9084/ESHA code: 3191	

#### Nutrition Facts

##### Valeur nutritive

Per 1 cup (140 g)  
pour 1 tasse (140 g)

	% Daily Value*
	% valeur quotidienne*
<b>Calories 80</b>	
<b>Fat / Lipides 0.3 g</b>	1 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
<b>Carbohydrate / Glucides 19 g</b>	
Fibre / Fibres 6 g	21 %
Sugars / Sucres 10 g	10 %
<b>Protein / Protéines 2 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 1 mg</b>	1 %
Potassium 400 mg	9 %
Calcium 50 mg	4 %
Iron / Fer 1.5 mg	8 %
Vitamin C / Vitamine C 57 mg	63 %
Vitamin D / Vitamine D 0 mcg	0 %

\*5% or less is a **little**, 15% or more is a **lot**  
\*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**

#### Cooking Directions

Thaw product at room temperature, use product as fresh fruit or incorporate into your favorite recipe: cereal, yogurt, pies, cobblers, ice cream, fruit cups, milk shake, smoothies, muffins, sauces, salsas, toppings, and much more. Keep frozen. Once thawed use as soon as possible and do not refreeze.

#### Packaging

Product Code  
00239

Format  
1 x 10 kg