
	<b>Product Specification</b>		
	<b>IQF Saskatoon Berries</b>		
	Product Code(s): 26315 26140 26201	Revision : 00	Effective Date : 2018-02-15

### **INDEX OF QUALITY**

<b>Ingredients</b>	Saskatoon Berries. Product contains no additives or artificial preservatives.
<b>Variety</b>	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
<b>Maturity</b>	Shall be picked at the peak of maturity (13-19.5±0.5 °Brix). Saskatoon berries have been thoroughly cleaned, graded, and inspected.
<b>Size</b>	90% within 6-11 mm diameter (direct count).
<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 Saskatoon berries. Free from objectionable flavor and odors of any type.
<b>Color</b>	Typical of purplish blue to dark blue. Bright distribution of varying degrees of blue purple and uncolored berries with: <ol style="list-style-type: none"> <li>1. 90% of the berry surface uniformly and characteristically purple/dark blue minimum</li> <li>2. Maximum 10% whites/green/yellow coloration.</li> </ol>
<b>Major Defects</b>	No tolerance for foreign matter such as wood, stone, glass, plastic, metal or hair. Maximum 1 pit per 100 oz. sample.
<b>Minor Defects</b>	95% (direct count) usable fruit, no frosted fruit allowed. The fruit will be practically free of harmless extraneous matter, stems, minor and major blemishes (total blemishes: maximum 6%), off odor, rot, visible mold, insects, insect fragments, worms and worm holes.
<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.

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**Pesticides** Maximum residue levels established/regulated by Health Canada and the *Pest Control Products Act* are respected.

**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.

	<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	100 CFU/g
<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> |
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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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26140  
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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 average "text book" data. Actual analysis of different lots may vary.

Nutrient	Unit	Value per 100 g
Proximates		
Energy	kcal	80
Protein	g	1
Total lipid (fat)	g	0.5
Carbohydrate, by difference	g	18
Fiber, total dietary	g	6
Sugars, total	g	11
Add sugar	g	0
Minerals		
Calcium, Ca	mg	52
Iron, Fe	mg	1.08
Potassium, K	mg	160
Sodium, Na	mg	0
Vitamins		
Vitamin C, total ascorbic acid	mg	5.4
Vitamin A, RAE	mcg	18
Vitamin D	mcg	0
Lipids		
Fatty acids, total saturated	g	0.1
Fatty acids, total trans	g	0
Cholesterol	mg	0

#### Nutrition Facts

#### Valeur nutritive

Per 3/4 cup (140 g)  
pour 3/4 tasse (140 g)

**Calories 110** % Daily Value\*

**Fat / Lipides** 0.5 g % valeur quotidienne\* 1 %  
Saturated / saturés 0.1 g 1 %  
+ Trans / trans 0 g

**Carbohydrate / Glucides** 25 g  
Fibre / Fibres 8 g 29 %  
Sugars / Sucres 15 g 15 %

**Protein / Protéines** 1 g

**Cholesterol / Cholestérol** 0 mg

**Sodium** 0 mg 0 %

Potassium 225 mg 5 %

Calcium 75 mg 6 %

Iron / Fer 1.5 mg 8 %

Vitamin A / Vitamine A 30 mcg 3 %

Vitamin C / Vitamine C 8 mg 9 %

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	Format
26315	5 x 1 kg
26140	5 x 1 kg
26201	1 x 11 kg