

IQF Raspberry Crumble

| Product Code(s): | 00211 |
|------------------|-------|
| | 00859 |

Effective Date: 2019-01-10

INDEX OF QUALITY

| Ingredients | Raspberries. Product contains no additives or artificial preservatives. |
|--------------------|---|
| Variety | Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices. |
| Maturity | Raspberries have become full fleshed, tender yet firm. |
| Size | Crumble 100% Broken fruit > 50% of surface. |
| Blanching | Product is not blanched. |
| Freezing Technique | Individual Quick Frozen (IQF). |
| Organoleptic | Product possesses a good characteristic normal flavor and aroma, and appearance of raspberries. Free from objectionable flavor and odors of any type. |
| Color | Raspberries have an intense uniform dark pink-reddish color. |
| Major Defects | No tolerance for foreign matter such as wood, stone, glass, plastic, metal or hair. Tolerance for insects: 1 per 440 lb sample Tolerance for vegetable material originating from raspberries: 3 units per 5 lb sample |
| Minor Defects | 3% tolerance for whole fruit and 2% tolerance for sun damage or mold. |
| Storage & Handling | Transport and store at 0°F or colder. |
| Shelf life | 24 months at 0°F or colder. |

FOOD SAFETY STANDARDS

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



IQF Raspberry Crumble

Product Code(s): 00211 00859

Revision: 10

Effective Date: 2019-01-10

3 Class Plan

| | n | С | m | Μ |
|-------------------------|---|---|---------------|---------------|
| Total Plate Count (TPC) | 5 | 2 | 100,000 CFU/g | 250,000 CFU/g |
| Total Coliforms | 5 | 2 | 100 | 1000 |
| Escherichi coli | 5 | 0 | 10 CFU/g | |
| Yeast and Mold | 5 | 0 | 5,000 CFU/g | |
| Listeria monocytogenes | 5 | 0 | Negative/25g | |
| Salmonella | 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:

- peanuts or its derivatives
- tree nuts or their derivatives
- sesame seeds or its derivatives
- milk or its derivatives
- eggs or its derivatives
- soy or its derivatives
- shellfish and mollusks or their derivatives

- fish or its derivatives
- wheat or its derivatives
- sulphites
- gluten
- mustard
- monosodium glutamate
- corn
- celery

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.



IQF Raspberry Crumble

Product Code(s): 00211 00859

,

Revision : 10

Effective Date : 2019-01-10

Nutrition Facts

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

| Nutrient | Unit | 1Value per 100 g |
|-------------------------------|------|------------------|
| Proximates | | |
| Water | g | 85.75 |
| Energy | kcal | 52 |
| Protein | g | 1.2 |
| Total lipid (fat) | g | 0.65 |
| Carbohydrate, by difference | g | 11.94 |
| Fiber, total dietary | g | 6.5 |
| Sugars, total | g | 4.42 |
| Minerals | | |
| Calcium, Ca | mg | 25 |
| Iron, Fe | mg | 0.69 |
| Magnesium, Mg | mg | 22 |
| Phosphorus, P | mg | 29 |
| Potassium, K | mg | 151 |
| Sodium, Na | mg | 1 |
| Zinc, Zn | mg | 0.42 |
| Vitamins | | |
| Vitamin C, total ascorbic aci | mg | 26.2 |
| Thiamin | mg | 0.032 |
| Riboflavin | mg | 0.038 |
| Niacin | mg | 0.598 |
| Vitamin B-6 | mg | 0.055 |
| Folate, DFE | μg | 21 |
| Vitamin B-12 | μg | 0 |
| Vitamin A, RAE | μg | 2 |
| Vitamin A, IU | IU | 33 |
| Vitamin E (alpha-tocopherc | mg | 0.87 |
| Vitamin D (D2 + D3) | μg | 0 |
| Vitamin D | IU | 0 |
| Vitamin K (phylloquinone) | μg | 7.8 |
| Lipids | | |
| Fatty acids, total trans | g | 0 |
| Cholesterol | mg | 0 |

| Nutrition Facts Valeur nutritive Per 3/5 cup (80 g) pour 3/5 tasse (80 g) | | |
|---|-------------------------|--|
| Calories 40 % valeur quo | ily Value* tidienne* | |
| Fat / Lipides 0.5 g | 1 % | |
| Saturated / saturés 0 g + Trans / trans g | 0 % | |
| Carbohydrate / Glucides 10 g | | |
| Fibre / Fibres 5 g | 18 % | |
| Sugars / Sucres 4 g | 4 % | |
| Protein / Protéines 1 g | | |
| Cholesterol / Cholestérol 0 mg | | |
| Sodium 1 mg | 1 % | |
| Potassium 0 mg | 0 % | |
| Calcium 20 mg | 2 % | |
| Iron / Fer 0.5 mg | 3 % | |
| Vitamin A / Vitamine A 0 mcg | 0 % | |
| Vitamin C / Vitamine C 21 mg | 23 % | |
| 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 |
|-----------|--------------|-----------|
| | 00211 | 1 x 10 kg |
| | 00859 | 1 x 12 kg |