

INGREDIENTS

Haskap Berries

No colorant, no preservatives, no flavor added, no allergen.

ORGANOLEPTIC PROFIL

VARIETY OF HASKAP BERRY

Lonicera Caerulea

FLAVOR

Typical of Haskap Berry

APPEARANCE

Whole fruits

COLOR

Uniform purple typical of haskaps, different degree of blue and purple. No green haskap berry.

DEFECT

Almost no defects

≤ 7 haskap berries (4 %) with majors defaults

≤ 15 haskap berries (8 %) with minors or majors defaults

Sensory evaluation Direct count on 360g (12 oz.) sample

SIZES

95% of the fruits ≥ 6 mm

PLANT MATERIAL

Almost free from plant material

Direct count on 360g (12 oz.) sample

FOREIGN MATTER

No foreign matter

Direct count on 360g (12 oz.) sample

Nutrition Facts Valeur nutritive

Per 2/3 cup (100 g)
pour 2/3 tasse (100 g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 60	
Fat / Lipides 0.3 g	1 %
Saturated / saturés 0.1 g + Trans / trans 0 g	1 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 0 mg	0 %
Potassium / Potassium 220 mg	6 %
Carbohydrate / Glucides 14 g	5 %
Fibre / Fibres 3 g	12 %
Sugars / Sucres 8 g	
Protein / Protéines 1 g	
Vitamin A / Vitamine A	15 %
Vitamin C / Vitamine C	60 %
Calcium / Calcium	4 %
Iron / Fer	4 %
Magnesium / Magnésium	6 %
Zinc / Zinc	2 %
Copper / Cuivre	6 %
Manganese / Manganèse	8 %

PHYSICOCHEMICAL CHARACTERISTIC

BRIX

12 - 20
Refractometer

PH

2.7 to 3.5
pH-meter

ACIDITY

2,0-3,0 g /100g
Citric acid

MICROBIOLOGICAL CHARACTERISTIC

YEAST & MOLD

< 5 000 UFC/g
PDA acidified, 5days, 22-25°C

TOTAL COUNT

< 1 000 UFC/g
PCA, 48 hrs, 35°C

COLIFORM

< 100 UFC/g
Petri film 3M, 24 hrs, 35°C

E.COLI

< 10 UFC/g
Petri film 3M, 48 hrs, 35°C

CERTIFICATIONS

Packaged in a plant certified FSSC 22 000, Kosher, CFIA, transformation process is conforming with Food and Drug Law (L.R.C.(1985), CH. F-27) of Canadian government and Good Manufacturing Practices of the U.S. Food and Drug Administration(FDA).

PACKAGING AND LABELING

The products are packed in 10 kg boxes with polyethylene bags. The packaging is approved for food usage. Labeling is in accordance with Canadian Food Inspection Agency norms.

STORAGE DIRECTIONS AND EXPECTED SHELF LIFE

Maximum 730 days (24 months), keep frozen at -18°C (0°F)