

Knouse Foods Inc. 800 Peach Glen-Idaville Rd. Peach Glen, PA 17375-0001

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Specifications for: **CANNED CHERRY PIE FILLING** Knouse Identification Code: FPFR2500 (30030)

Effective: September 2008

Product Description:

A heat processed blend of red tart pitted cherries and other ingredients that can be used as a pie filling or as the fruit component in other desserts.

Fresh or frozen cherries are inspected and filled into washed containers. The remaining ingredients are added as an aqueous blend by means of a prevacuumizing syruper. After closure under vacuum the product is processed in an agitating cooker and then cooled with agitation in chlorinated cold water.

Knouse Foods products are packed under the supervision of the Orthodox Union and are certified as kosher when bearing the \mathbf{O} symbol on the label.

Nutrition Information:

Nutrition Facts

Serving Size 1/3 cup (85 g) Servings Per Container About 39

Amount Per Serving	
Calories 80 Calories from	n Fat 0
% Dai	ly Value *
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 40 mg	2%
Total Carbohydrate 20 g	7 %
Dietary Fiber 0 g	0%
Sugars 9 g	
Protein 0 g	

Calcium 0 % • Iron 2%				
*Percent Daily Values are based on a 2,000				
calorie diet. Your daily values may be higher				
or lower depending on your calorie needs:				
	Calories:	2,000	2,500	
Total Fat	Less than	65 g	80 g	
Sat Fat	Less than	20 g	25 g	
Cholesterol	Less than	300 mg	300 mg	
Sodium	Less than	2,400 mg	2,400 mg	
Total Carbohydrate		300 g	375 g	
Dietary Fibe	er	25 g	30 g	

Vitamin A 10% • Vitamin C 4%

Ingredients:

Cherries, water, high fructose corn syrup, corn syrup, food starch-modified (corn), sugar, salt, potassium sorbate (preservative), citric acid, carrageenan, potassium chloride, and erythorbic acid added to protect color. Red 40 color added.

Physical Properties:

Flavor: Typical of sweetened RTP cherries with no off-flavor or

Color: Bright red color typical of well-ripened Montmorency cherries.

Consistency: Medium flow product.

Texture: Fruit uniformly dispersed in the clear and glossy gelatinized matrix. Fruit is thick fleshed and tender in character.

pH: 3.45-3.65

Packaging:

Case Pack: 6 - 7 lb. 4 oz. units (116 oz. each)

Gross Weight: 49.00 lb.

Case Dimensions: 18.625" l. x 12.625" w. x 7.188" h.

Case Cube: 0.978 cu ft

Cases/Pallet: 56 (8 per layer/7 high)

Storage:

Dry storage is recommended between 40 deg. F. and 80 deg F. Best used within 24 months. Maximum recommended product life 36 months.