

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

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Specifications for: **CANNED PEACH PIE FILLING** Knouse Identification Code: FPFR4000 (30046)

Effective: September 2008

Product Description:

A heat processed blend of peach slices and other ingredients that can be used as a pie filling or as the fruit component in other dishes.

Fresh peaches are inspected, sized, pitted, inspected with pit cavity up, chemically peeled, washed, inspected with pit cavity down and sliced. These fresh slices or fully prepared frozen slices are 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 ① symbol on the label.

Nutrition Information:

Nutrition Facts

Servings Par Container About 3

Servings Per Container About 39	
Amount Per Serving	
Calories 100 Calories from Fat 0	
% Daily Value *	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 24 g	8%
Dietary Fiber 0 g	0%
Sugars 17 g	
Protein 0 g	
Vitamin A 2% ◆ Vitamin	C 4%
Calcium 0% • Iron 0%	
*Percent Daily Values are based on calorie diet. Your daily values may or lower depending on your calorie Calories: 2,000	be higher

Less than 65 g

Less than 20 g

Cholesterol Less than 300 mg

Ingredients:

Peach slices, high fructose corn syrup, corn syrup, water, food starch-modified (corn), sugar, salt, citric acid, potassium sorbate and ascorbic acid (preservatives). Yellow 5 and Yellow 6 color added.

Physical Properties:

Flavor: Typical of sweetened, properly mature peaches with no off flavors or odors.

Color: Bright color typical of mature peaches ranging from yellowish orange to orange yellow.

Consistency: Medium flow product.

Texture: Fruit uniformly dispersed in the clear and glossy gelatinized matrix.

pH: 3.5-.3.8

Packaging:

Total Fat

Sat Fat

Sodium Less to Total Carbohydrate Dietary Fiber

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

Gross Weight: 49.00 lb.

Less than 2,400 mg 2,400 mg ydrate 300 g 375 g

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)

80 g

300 mg

25 g

Storage:

Dry storage is recommended between 40 deg F. and 80 deg F. Best used within 12 months. Maximum recommended product life 24 months.