



**BLUEBERRY COMPOTE in 6/10 cans**


**Knouse Identification Code:** FPFC2000 (30322)

**Effective Date** December 2010

**Product Description:**

A heat processed wild blueberries and other ingredients that can be used as a pie filling or as the fruit component in other desserts.

Frozen blueberries are inspected and filled into clean containers. The remaining ingredients are added as an aqueous blend by means of a prevacuumizing syruper. After sealing 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 Union of Orthodox Jewish Congregations and are certified as kosher when bearing the  symbol on the label in accordance with a UOJC signed agreement.

**Nutrition Information:**

<b>Nutrition Facts</b>	
Serving Size 1/3 cup (85 g)	
Servings Per Container About 39	
Amount Per Serving	
<b>Calories</b> 120	Calories from Fat 0
% Daily Value *	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 10 mg	<b>0%</b>
<b>Total Carbohydrate</b> 30 g	<b>10%</b>
Dietary Fiber 2 g	<b>8%</b>
Sugars 24 g	
<b>Protein</b> 0 g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 0%	
*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 Fiber	25 g 30 g

**Ingredients:**

Blueberries, high fructose corn syrup, water, modified food starch (corn), natural flavor and potassium sorbate (preservative).

**Physical Properties:**

**Flavor:** Typical of well-ripened blueberries with no off-flavor or odor.

**Color:** Uniform color characteristic of well-ripened blueberries.

**Consistency:** Medium flow.

**Texture:** Fruit uniformly dispersed in the clear and glossy gelatinized matrix. Berries should be tender and not woody or fibrous, and should not be mushy crushed.

**pH:** < 4.2

**Microbiological:** Commercially Sterile

**Allergen Statement:** Product contains no allergens.

**Packaging:**

Case Pack: 6 - 7 lb. 4 oz. units (116 oz. each)  
Unit Dimension: 6.16" d. x 6.97" h.  
Net Weight: 43.50 lb.  
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. Maximum recommended product quality shelf life 36 months.

**Product Handling:**

After opening, transfer to covered storage container and refrigerate; best if used within 10 days. Do not freeze.