

#### BLACKBERRY COBBLER FILLING in 6/10 can

**Knouse Identification Code:** FPFC2200 (30315)

**Effective Date** December 2010

#### **Product Description:**

A heat processed blend of IQF Marion blackberries and other ingredients that can be used as a topping or as the fruit component in desserts.

Frozen blackberries are inspected and filled into washed 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 ① symbol on the label in accordance with a UOJC signed agreement.

# **Nutrition Information:**

# **Nutrition Facts**

Serving Size 1/3 Cup (85 g) Servings Per Container About 38

Amount Per Serving	
Calories 90 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 10 mg	0%
Total Carbohydrate 23 g	8%
Dietary Fiber 3 g	1 <b>2</b> %
Sugars 15 g	
Protein 0 g	•

# Vitamin A 0% • Vitamin C 0%

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 Carboh	ydrate	300 g	375 g
Dietary Fibe	er	25 g	30 g

## **Ingredients:**

Blackberries, water, sugar, high fructose corn syrup, food starch-modified (corn) and potassium sorbate (preservative).

## **Physical Properties:**

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

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

**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 or crushed.

**pH:** < 4.2

Microbiological: Commercially Sterile

Allergen Statement: Product contains no allergens.

### **Packaging:**

Case Pack: 6-7 lb. units (112 oz. each)

Unit Dimension: 6.160 d. x 6.975 h.

Net Weight: 42.0 lbs. Gross Weight: 47.5 lbs.

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.

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