



PREMIUM

WILD BLUEBERRY FRUIT FILLING OR TOPPING IN (Round) PLASTIC PAILS

Knouse Identification Code: FPFT2100

Effective Date: June 2018

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Product Description:

A heat processed blend of wild blueberries and other ingredients that can be used as a pie filling, topping or as the fruit component in desserts and other applications. The selected ingredients are blended together and cooked. The cooked filling is hot filled into clean containers, sealed, inverted and air-cooled.

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.

***Knouse Clean Label Initiative**

No Artificial colors or flavors

No Artificial antimicrobial preservatives

No High Fructose Corn Syrup

No Genetically Engineered Ingredients

No Salt

Ingredients:

Wild Blueberries, water, sugar, modified food starch (corn), lemon juice concentrate, culture sugar, natural flavor and cinnamon.

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 product.

Texture: Berries should be tender, not woody or fibrous, and should not be mushy or crushed.

pH: < 4.2

Microbiological: Commercially Sterile

Allergen Statement: Product contains no allergens.

This product is gluten free.

This product is produced in the United States and a product of the USA.

Packaging:

Unit of Sale: 1-19 Lb. unit

Gross Weight: 20.50 Lb.

Pail Dimensions: 10.000" w. x 10.000" l. x 9.435" h.

Pail Cube: 0.546 cu ft

Pails/Pallet: 18 (18 per layer/1 high)

Storage:

Dry storage is recommended between 40 deg. F. and 80 deg. F. Maximum recommended product quality shelf life 15 months.



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Product Handling

After opening, refrigerate and may be used up to approximately 30 days. Freezing is not recommended.

Nutrition per 100 grams:

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Vitamin D - IU (IU)	0
Calories (kcal)	136.79	Vitamin D - mcg (mcg)	0
Calories from SatFat (kcal)	0.15	Vitamin E - Alpha-Toco (mg)	0.12
Protein (g)	0.03	Folic Acid (mcg)	0
Carbohydrates (g)	33.77	Folate, DFE (mcg DFE)	0.00
Dietary Fiber (2016) (g)	2.01	Vitamin K (mcg)	0.01
Soluble Fiber (2016) (g)	0	Pantothenic Acid (mg)	0.00
Insoluble Fiber (2016) (g)	0	Minerals	
Total Sugars (g)	27.18	Calcium (mg)	9.30
Added Sugar (g)	23.98	Chloride (mg)	--
Fat (g)	0.08	Chromium (mcg)	0.12
Saturated Fat (g)	0.02	Copper (mg)	0.00
Mono Fat (g)	0.01	Fluoride (mg)	0.02
Poly Fat (g)	0.04	Iodine (mcg)	--
Trans Fatty Acid (g)	0	Iron (mg)	0.28
Cholesterol (mg)	0	Magnesium (mg)	3.45
Vitamins		Manganese (mg)	1.31
Vitamin A - RAE (mcg)	1.36	Molybdenum (mcg)	--
Beta-Carotene (mcg)	15.91	Potassium (mg)	33.49
Vitamin B1 (mg)	0.01	Selenium (mcg)	0.14
Vitamin B2 (mg)	0.01	Sodium (mg)	10.25
Vitamin B3 - Niacin Equiv (mg)	0.28	Zinc (mg)	0.31
Vitamin B6 (mg)	0.01	Other Nutrients	
Vitamin B12 (mcg)	0	Sugar Alcohol (g)	0
Biotin (mcg)	--	Choline (mg)	0.00
Vitamin C (mg)	0.77		