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Gouvernement
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Canadian General
Standards Board

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Series 32

Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.234-92

Converted to GCS in 2014

Canned Pie Fillings

Withdrawn

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Language

In this standard, “shall” states a mandatory requirement, “should” expresses a recommendation and “may” is used to express an option or that which is permissible within the limits of this standard. Notes accompanying clauses do not include requirements or alternative requirements; the purpose of a note accompanying a clause is to separate from the text explanatory or informative material. Annexes are designated normative (mandatory) or informative (non-mandatory) to define their application.

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Canned Pie Fillings

ICS 67.230

Prepared by the
Canadian General Standards Board 

Published December 1992 by the
Canadian General Standards Board
Ottawa, Canada K1A 1G6

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.234. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

CANNED PIE FILLINGS

1. SCOPE

- 1.1 This specification applies to canned pie fillings, prepared from fruit and sweetening ingredient. Rhubarb may be used in combination with strawberry. The fillings may contain thickening agents and other approved food additives. This specification is mainly intended to be used by food services in procurement of food.
- 1.2 The testing and evaluation of a product against this specification may require the use of materials and/or equipment that could be hazardous. This document does not purport to address all the safety aspects associated with its use. Anyone using this specification has the responsibility to consult the appropriate authorities and to establish appropriate health and safety practices in conjunction with any existing applicable regulatory requirements prior to its use.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this specification:
- 2.1.1 Canadian General Standards Board (CGSB)
CAN/CGSB-8.1 — Sieves, Testing, Woven Wire, Inch Series.
- 2.1.2 Department of Agriculture
Canada Agricultural Products Act
Processed Products Regulations
Fresh Fruit and Vegetable Regulations.
- 2.1.3 Department of National Health and Welfare
Food and Drugs Act and Regulations
General Principles of Food Hygiene for Use by the Food Industry in Canada.
- 2.1.4 The Association of Official Analytical Chemists (AOAC)
Official Methods of Analysis of the AOAC.
- 2.2 Reference to the publications in par. 2.1.1 and 2.1.4 is to the latest issues unless otherwise specified by the authority applying this standard. The sources of all publications are shown in the Notes section.

3. TERMINOLOGY

The following definition applies to this specification:

- 3.1 **Sweetening Ingredient** — Sweetening ingredient means sugar, invert sugar, honey, glucose, fructose, dextrose or any combination thereof in dry or liquid form.

4. GENERAL REQUIREMENTS

- 4.1 Pie fillings to this specification shall meet the requirements of the Processed Products Regulations and of the Food and Drug Regulations.
- 4.2 The pie fillings shall be prepared according to good manufacturing practice under sanitary conditions (see par. 2.1.3) and be packaged in hermetically sealed cans. They shall be delivered in good condition without any evidence of deterioration.

- 4.3 The pie fillings shall possess the colour and flavour characteristic of the particular kind of fruit used. Fruit glaze shall not exhibit syneresis. The fruit texture in the canned filling shall be firm, not hard or mushy. The fruit component shall be free from defects that affect appearance or eating quality and shall meet the applicable grade requirements given in par. 5.2, where such grade exists. Fruit ingredients shall be reasonably uniform in size and colour and free from objectionable extraneous material.

5. DETAILED REQUIREMENTS

- 5.1 Pie fillings shall be made by processing with sweetening ingredient clean, sound, mature, commercially prepared, fresh, frozen, canned or dried fruit, such as peach, blueberry, cherry, raisin, or a combination of strawberry and rhubarb as specified (par. 8.1). The fillings may contain a thickening agent, an acid ingredient to compensate for any deficiency in the acidity of the fruit used, spices, artificial flavouring, food colour and a preservative.
- 5.2 Blueberries, cherries and peaches used as an ingredient shall meet the following grade standard as specified in the regulations mentioned in par. 2.1.2:
- Fresh:** Canada No. 1
- Frozen:** Canada B or better
- Canned:** Canada Choice or better.
- 5.3 Unless otherwise specified (par. 8.1) the cherries shall be pitted and stemmed red and sour cherries. For each 3400 g of pie filling not more than one pit, piece of pit or one unpitted cherry may be present.
- 5.4 The minimum amount of strawberries in the rhubarb-strawberry pie filling recipe shall be 10% and the proportion rhubarb/strawberries shall not be more than 3.3:1 in the recipe.
- 5.5 **Washed, Drained Fruit Weight** — The minimum percentage by mass of washed, drained fruit in the filling shall be as given in Table 1 for different fruits, when determined in accordance with par. 7.2.1.

TABLE 1
Minimum Percentage of
Washed Drained Fruit in the Filling

Fruit	Percentage by Mass
Raisin	30.0
Blueberry	35.0
Cherry	50.0
Peach(Slices/strips)	39.0
Strawberry-Rhubarb	35.0

- 5.6 **Soluble Solids** — The pie fillings shall contain at least 30% soluble solids, when determined by a refractometer in accordance with the AOAC methods 31.011 and 22.024.
- 5.7 **Consistency** — The ease of flow of the pie filling, when measured according to par. 7.2.2 with the Cenco-Bostwick consistency measuring device, shall be 1 to 4 cm per minute.
- 5.8 **Acidity** — The pie fillings shall have a pH between 3.3 and 3.5, when measured by taking a direct reading on a pH-meter.

6. PREPARATION FOR DELIVERY

- 6.1 Unless otherwise specified (par. 8.1) the pie filling shall be packed in 2.84 L cans that are labelled, packed and marked in accordance with commercial practice. In addition, the cases with cans shall be marked with month and year of canning on one end of each case and the minimum character height shall be 1.25 cm. (Only coded date marking is not acceptable).

7. TESTING

7.1 **Sampling** — Sampling for inspection and testing shall be left to the discretion of the inspection authority, unless a specific sampling plan is specified (par. 8.1).

7.2 Methods of Test

7.2.1 *Determination of Washed, Drained Fruit Mass Percentage*

7.2.1.1 Apparatus

A 2.36 mm sieve (No. 8) meeting the requirements of CAN/CGSB-8.1

A balance precision 0.1 g

A wash basin with tap producing gentle flow of warm water (not over 60°C).

7.2.1.2 **Procedure** — Weigh the can with the contents. Weigh the sieve. Open the container and empty the contents onto the sieve. Weigh the washed and dried container. Dissolve the jelly by adding warm water (about 60°C) on the sieve until pulp and pieces are well separated. Allow to drain 5 min. Gently press the fruit with a spatula to remove excess water. Weigh the sieve with the fruit contents.

7.2.1.3 **Calculation** — Calculate the percentage of washed drained fruit (by mass) as follows:

$$\text{Percentage of drained fruit} = \frac{\text{mass of sieve with fruit} - \text{mass of sieve}}{\text{mass of can with filling} - \text{mass of container}} \times 100$$

7.2.2 *Determination of Consistency*

7.2.2.1 Apparatus

A Cenco-Bostwick consistency measuring device (Note 1)

A thermometer, precision 1°C

A straight spatula.

7.2.2.2 **Procedure** — Condition the sample and the measuring device to a temperature of $22 \pm 2^\circ\text{C}$. Take a representative specimen of the product. Place the Cenco-Bostwick measuring device in a level position on a table and close the metal barrier. Pour the specimen into the non-graduated part of the device until it is almost overflowing. Smooth the surface of the specimen with a spatula and level the surface with the edges of the device. Raise the metal barrier and start the stopwatch simultaneously. Let the product flow for 60 s. Read the scale in centimetres at the furthest point reached and record the result and the product temperature.

8. NOTES

8.1 **Options** — The following options must be specified in the application of this specification:

- Type of pie filling required (name of the fruit, par. 5.1)
- Type of cherries, if other than as specified (par. 5.3)
- Packaging, labelling, packing and marking details, if other than as specified (par. 6.1)
- If size of container other than 2.84 L is required (par. 6.1)
- Sampling, if a specific plan is required (par. 7.1).

8.2 Sources of Referenced Publications

8.2.1 The publication referred to in par. 2.1.1 may be obtained from the Canadian General Standards Board, Sales Centre, Ottawa, Canada K1A 1G6. Telephone (613) 941-8703 or 941-8704. Fax (613) 941-8705.

8.2.2 The publications referred to in par. 2.1.2 and 2.1.3 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.

8.2.3 The general principles of food hygiene referred to in par. 2.1.3 may be obtained from the Department of National Health and Welfare, Health Protection Branch, Field Operations Directorate, Ottawa, Ontario K1A 1B7.

8.2.4 The publication referred to in par. 2.1.4 may be obtained from the Association of Official Analytical Chemists, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201, U.S.A. Telephone (703) 522-3032.

Note 1: The Cenco-Bostwick measuring device is available from Prolabec, 7957 St. Michel Boulevard, Montreal, Quebec H1C 3C9. Telephone (514) 374-3221.