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Canada

**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Pie Fillings and Pie Fruits

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-30 – Pie Fillings and Pie Fruits

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

[Applicable Regulations and Resources for Pie Fillings and Pie Fruits](#)

Description

1. “Pie Filler” or “Pie Filling” is the product made by processing clean, sound, properly prepared ripe fruit with sugar, invert sugar, dextrose or glucose in dry or liquid form and meeting the specifications as indicated in [Processed Products Regulations \(C.R.C., c. 291\), Schedule II, Standards of Identity for Specified Fruit and Vegetable Products, para 21.](#)
2. **Pie Fruits, Solid Pack or Heavy Pack:** Pie fruits shall be the canned product processed, with or without sugar, invert sugar or dextrose, in dry or liquid form, from clean, sound, properly prepared ripe fruit that has been partially or wholly precooked so as to allow the fruit to pack more closely as indicated in the [Processed Products Regulations \(C.R.C., c. 291\), Schedule II, Standards of Identity for Specified Fruit and Vegetable Products, para 22.](#)
3. All Pie Fillings and Pie Fruits procured in Canada must:
 - a. comply with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - b. comply with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
 - c. comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety, Agriculture and Agri-Food Canada \(AAFC\)](#), [Industry Canada – Office of Consumer Affairs \(OCA\)](#) and [Health Canada](#);
 - d. possess the colour and flavour characteristics of the particular kind of fruit used and the fruit must be firm, not hard or mushy;
 - e. comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#);
 - f. comply with all the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#);
 - g. comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
 - h. comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
 - i. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;

- j. comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to pie filling; and
 - k. comply with any microbiological criteria established in accordance with the [Principles for the Establishment and Application of Microbiological Criteria for Foods \(CAC/GL 21-1997\)](#).
4. All Pie Fillings and Pie Fruits procured outside Canada must:
- a. comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - b. comply with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
 - c. comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety, Agriculture and Agri-Food Canada \(AAFC\)](#), [Industry Canada – Office of Consumer Affairs \(OCA\)](#) and [Health Canada](#);
 - d. possess the colour and flavour characteristics of the particular kind of fruit used and the fruit must be firm, not hard or mushy;
 - e. comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#), and/or
 - f. comply with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
 - g. comply with all the requirements listed under [Plant Protection Act \(S.C. 1990, c. 22\)](#) and [Plant Protection Regulations \(SOR/95-212\)](#);
 - h. comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#); and/or
 - i. comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#); and/or
 - j. comply with all the requirements listed under the [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#);
 - k. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
 - l. comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to pie filling;
 - m. comply with all the requirement listed under [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);
 - n. all requirements of applicable local food legislation whenever those requirements are stricter. All pie fillings and pie fruits must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;

- o. comply with any microbiological criteria established in accordance with the [Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#).

Size

5. The usual retail and commercial standard size available in the market applicable to Pie Fillings and Pie Fruits as per [Processed Products Regulations \(C.R.C., c. 291\), Schedule III, Table III, Standard Containers for Specified Fruit and Vegetable Products](#) as follows:

- a. 10 fl oz. 284 ml;
- b. 14 fl oz. 398 ml;
- c. 19 fl oz. 540 ml;
- d. 28 fl oz. 796 ml;
- e. 48 fl oz. 1.36 l; and
- f. 100 fl oz. 2.84 l.

Packaging

6. Pie Fillings and Pie Fruits shall be packaged in normal retail and commercial packaging, packing, labelling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the product. Packing must be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

Storage and Distribution

7. Shall be delivered in good condition with no sign of deterioration.

Applicable Regulations and Resources for Pie Fillings and Pie Fruits

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[Processed Products Regulations \(C.R.C., c. 291\), Schedule II, Standards of Identity for Specified Fruit and Vegetable Products, para 21](#)

[Processed Products Regulations \(C.R.C., c. 291\), Schedule II, Standards of Identity for Specified Fruit and Vegetable Products, para 22](#)

[Processed Products Regulations \(C.R.C., c. 291\), Schedule III, Table III, Standard Containers for Specified Fruit and Vegetable Products](#)

[Codex Alimentarius - International Food Standards, List of Standards](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#)

[Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#)

[Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#)

[Agriculture and Agri-Food Canada \(AAFC\)](#)

[Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations](#)

[Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#)

[Canadian Food Inspection Agency - Food Safety](#)

[Industry Canada – Office of Consumer Affairs \(OCA\)](#)

[Health Canada](#)

[Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#)