

## **PRODUCT SPECIFICATIONS**



## I. GENERAL PRODUCT INFORMATION

**Product Description** 

Product prepared from blueberry fruit, harvested at optimum ripeness, fresh, clean and healthy, uniform color, which has been subjected to frozen processes in Octofrost IQF tunels, selected, pacakged and storaged at optimal temperatures for conservation (-18°C).

Composition	100% Blueberry	
Color	Black and Dark Purple	
Flavor and oddor	Sweet and Crispy. Typical of Blueberry	
Texture	Firm	
Size	12 UP	
Aplication	Product for Retail, Food Service, Yogurt, etc.	
Format	Stand up pouch, pillow bag, Cardboard Boxes, 10 kilos bulk case, 30 pound bu	

# II. CHEMICAL / PHYSICAL CHARASTERISTICS (500 gr. Sample)

Brix	10 - 14 °
Out of Color < 20% fruit area	5%
Vegetable material	2 / 16 "
Stem	2 u.
Pathological damages (ins.)	1%
Out size	5%
Low mechanical damages	1%
Splits	5%
Overripeand broken	3%
Foreign material	None
Mold	None
Dehydration	1%
Tar color	Negative
Blocked< 3 u.	2 u.
Russet	1%

## III. BACTERIOLOGICAL CHARACTERISTICS / g

ANALYSIS	UNIT	TOLERANCE
Total plate count	ufc/gr	<100.000
Coliforms	ufc/gr	<10
Salmonella	In 25 gr	Absence
E. Coli	ufc/gr	Negative
Listeria monocytogenes	In 25 gr	Absence
Mold	ufc/gr	<5000
Yeast	ufc/gr	<5000
Staphylococcus aureus	ufc/gr	<100

## IV. NUTRITIONAL VALUES (100 gr. Sample)

ANALYSIS	UNIT	TOLERANCE
Total fat	gr	0
Saturated fat	gr	0
Cholesterol	mg	0
Vitamin A	%	4
Vitamin C	%	10
Calcium	%	2
Iron	%	10
Total carbohydrate	gr	17
Dietary fiber	gr	4
Sugar	gr	12

### V. PACKAGING REUIREMENTS / STORAGE CONDITIONS

Product delivery temperature	max18°C	
Product storage temperature	max20°C	
Shelf-life	24 months at -20°C	

<sup>\*</sup> Never refreeze a defrosted product

## VI. CODING

Consignee

Product Name

Product Code

Net Weight

Lot Number

Production Date

**Expiration Date** 

Country of Origin

Shipper

Storaging Temperature

## **VII. GENERAL CONDITIONS**

The delivered raw material and/or semi-manufactered products are produced, packed and transported according to the Good Agricultural Practices (G.A.P) and the Good Manufacturing Practices (G.M.P)

The products do not contain any raw material from genetically modified origin - GMO free

The products are free from foreign materials and are under metal detected process

The products are not treated by any kind of radiation

Food safety and traceability and any amendments therefor

Pesticide residues and any amendments therefor

Heavy metals and any amendments therefor

Allergens and any amendments therefor: No declaration needed . Major allergens are not present in the product. Minor allergens: Fructose and saccharose proper to the fruit