



# PRODUCT SPECIFICATION

INFUSED FROZEN WILD BLUEBERRY

UPC P00051

Date Issued 3/23/2004 Revision A Revision Date 5/3/2005

**Ingredients** Wild blueberry, High fructose corn syrup, Potassium sorbate

## Product Description

This product is made from quality graded, IQF, wild blueberries under good manufacturing practices. The process consists of infusing and heat processing blueberries in high fructose corn syrup.

Subsequently, infused berries are separated from the infusion syrup, analyzed for quality and passed through a metal detector before packaging and labeling.

## Specification

Characteristic	Tolerance	Analysis Method
Brix	32-40	Refractometer
pH	3.3-3.9	pH Meter
Color	Typical color of blueberries	Visual
Flavor	Clean blueberry flavor without any off note	Organoleptic

## Microbiological

Total Plate Count	< 250 cfu/ gm
Yeast/Mold	< 100 cfu/ gm
Coliform	<1 MPN/gm

## Packaging

Packaged in 30 lb plastic pails

## Shelf Life and Storage

3 months at ambient temperature. 12 months at < 0 deg F. The product may need tempering at about 40 deg F prior to use.

Kosher



Product of USA