



# PRODUCT SPECIFICATION

STABILIZED FROZEN BLUEBERRY

UPC P76134-M

Date Issued 4/17/2003 Revision A Revision Date 5/19/2004

**Ingredients** Cultivated blueberry, High fructose corn syrup, Sugar, pectin, Natural blueberry flavor, Lemon juice concentrate

## Product Description

This product is made from quality graded IQF cultivated blueberries and a syrup matrix consisting of high fructose corn syrup, sugar, pectin, lemon juice concentrate and natural blueberry flavor.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 178 deg F +/- 2 deg F with a 4 minute holding time. Subsequently, the product is cooled to 85 deg F +/- 5 deg F and frozen.

## Specification

| Characteristic | Tolerance                                   | Analysis Method |
|----------------|---|-----------------|
| Brix           | 32-38                                       | Refractometer   |
| pH             | 3.5-3.9                                     | pH Meter        |
| Bostwick       | 3-7 cm./ 40 deg F/ 60 sec                   | Bostometer      |
| Color          | Dark blue color of fruit                    | 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 40 lb plastic pails

## Shelf Life and Storage

24 months at < 0 deg F. Temper at about 40 deg F for about 24 hours prior to use.

Kosher



Product of USA