

Ingredients:

Cultivated Blueberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing quality graded cultivated blueberries in a cane sugar solution. Subsequently infused blueberries are dried to a specified moisture range. Sunflower oil is topically applied. The finished product is analyzed for quality, inspected and passed through a metal detector.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	6% - 12%	Karl Fischer
Oil	< 1.0 %	Hexane Extraction
Color	Typical of dried blueberries	Visual
Flavor	Typical of sweetened dried blueberries without any off note	Organoleptic
Extraneous Plant Material	< 2 pieces in 25 lbs.	Visual
Total Plate Count	< 5000 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

Certification:

Kosher, Halal, Non-GMO

Packaging:

The product is packaged in corrugated cartons with a non-sealed polyethylene bag. The carton is sealed with packaging tape. Net Weight: 25lb/11.34kg.

Shipping, Shelf Life and Storage:

Product is shipped ambient. Shelf life is two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	359.5
Calories from fat (Cal)	9.6
Total fat (g)	1.1
Saturated fat (g)	0.2
Trans fat (g)	<0.1
Polyunsaturated fat (g)	0.2
Monounsaturated fat (g)	0.6
Cholesterol (mg)	<0.8
Sodium (mg)	5.8
Potassium (mg)	176.3
Total carbohydrates (g)	85.3
Dietary fiber (g)	10.4
Sugars (g)	74.6
Sugars include added sugars (g) ^a	37.0
Protein (g)	2.2
Vitamin D (µg)	<0.6
Calcium (mg)	34.2
Iron (mg)	0.64
% Ash	0.5%
% Moisture	12.0%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1c

*Proximate analysis of a typical sample

^a Estimated from differences in sugars between infused dried cultivated blueberries and uninfused (no sugar infusion) dried cultivated blueberries