

Ingredients:

Wild Blueberries, Sugar, Rice Flour, Sunflower Oil

Product Description:

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

Product Requirements:

Characteristic	Tolerance	Method
Moisture	6% - 15%	Karl Fischer
Rice Flour	3% - 7%	By Weight
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

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 18 months when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	329.4
Calories from fat (Cal)	12.6
Total fat (g)	1.4
Saturated fat (g)	0.2
Trans fat (g)	<0.1
Polyunsaturated fat (g)	0.5
Monounsaturated fat (g)	0.6
Cholesterol (mg)	0.7
Sodium (mg)	3.2
Potassium (mg)	207.4
Total carbohydrates (g)	86.2
Dietary fiber (g)	12.3
Soluble fiber (g)	2.3
Insoluble fiber (g)	10.0
Sugars (g)	65.2
Sugars include added sugars (g) ^a	26.1
Protein (g)	1.6
Vitamin D (µg)	<0.6
Calcium (mg)	44.8
Iron (mg)	0.7
% Ash	0.6%
% Moisture	10.2%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

*Proximate analysis of a typical sample

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