

**Ingredients:**

Cultivated Blueberries, Sugar, Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing blueberries in a cane sugar solution, drying them to a specified moisture range. The dried blueberries then receive a topical application of sunflower oil prior to being precision diced to their specific size. The finished product is analyzed for quality, inspected, passed through a metal detector and packaged.

**Product Requirements:**

| Characteristic            | Tolerance   | Method            |
|---------------------------|---|-------------------|
| Moisture                  | 4%-12%  | Karl Fischer      |
| Oil                       | <1.0%   | Hexane Extraction |
| Color                     | Typical dark blue of dried blueberries                      | Visual            |
| Flavor                    | Typical of sweetened dried blueberries without any off note | Organoleptic      |
| Extraneous Plant Material | < 2 pc per 25 lbs.  | Visual            |
| Granulation (on 1/4")     | < 65.0%   | Rotap Shaker      |
| Granulation (through #8)  | < 3.0%  | Rotap Shaker      |
| Total Plate Count         | < 5000 cfu/g  | AOAC 966.23       |
| Yeast/Mold                | < 250 cfu/g   | FDA BAM           |
| Coliform                  | < 3 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) <sup>a</sup> | 40.0                    |
| Protein (g)                                  | 2.2                     |
| Vitamin D (µg)                               | <0.6                    |
| Calcium (mg)                                 | 34.2                    |
| Iron (mg)                                    | 0.6                     |
| % Ash  | 0.5                     |
| % Moisture                                   | 12.0                    |

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

\*Proximate analysis of a typical sample

<sup>a</sup> Estimated from differences in sugars between infused dried diced blueberries and uninfused (no sugar infusion) dried diced blueberries

**Revision History**

| Revision | Date     | Description     | Distribution List:  |
|----------|----------|-----------------|---|
| A        | 12/22/20 | Initial Release | All GFI Stakeholders: HRGP;<br>ITGP; ACGP; PRGP; ENGP;<br>QSGP; ICGP; RDGP; SCGP;<br>SMGP; EXGP |
|          |          |                 |   |
|          |          |                 |   |
|          |          |                 |   |
|          |          |                 |   |