

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 | 34.1 |
| 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

Revision History

| Revision | Date | Description | Distribution List: |
|----------|------------|--|---|
| B | 05/02/2012 | Initial Release | All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP |
| C | 05/04/2015 | New Format Removed Product of USA, added label | |
| D | 08/01/2017 | Update foxjet box layout removing part number prefix | |
| E | 06/02/2020 | Removed Label, added written comments | |
| F | 11/05/2021 | Updated Nutritionals | |
| G | 11/13/2024 | Changed Naming Convention | |
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