

Ingredients:

Cultivated Blueberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing quality graded large 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	< 500 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

Certification:

Kosher, 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)	337.20
Calories from fat (Cal)	15.20
Total fat (g)	1.69
Saturated fat (g)	0.23
Trans fat (g)	<0.10
Polyunsaturated fat (g)	0.57
Monounsaturated fat (g)	0.81
Cholesterol (mg)	<1.00
Sodium (mg)	11.00
Potassium (mg)	234.00
Total carbohydrates (g)	83.30
Dietary fiber (g)	7.20
Sugars (g)	67.96
Sugars include added sugars (g) ^a	19.00
Protein (g)	2.31
Vitamin D (µg)	<1.00
Vitamin A (IU)	45.00
Vitamin C (mg)	1.26
Calcium (mg)	29.20
Iron (mg)	<0.10
% Ash	0.60%
% Moisture	12.07%

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 large cultivated blueberries and uninfused (no sugar infusion) dried large cultivated blueberries