

Ingredients:

Cultivated Blueberries, Sugar

Product Description:

This product is made in accordance with good manufacturing practices from quality graded IQF cultivated blueberries and a stabilized syrup made up of sugar. The process consists of infusing and heat-processing blueberries in an infusion syrup made up of sugar. The processed berries are separated from the infusion syrup, quality checked, inspected, and passed through a metal detector.

Product Requirements:

Characteristic	Tolerance	Method
Brix	30 - 40	Refractometer
pH	3.2 - 3.8	pH Meter
Fruit %	85 - 89%	Drained for 5 Minutes
Color	Typical blue of blueberries	Visual
Flavor	Clean blueberry flavor without any off note	Organoleptic
Total Plate Count	< 250 cfu/g	AOAC 966.23
Yeast/Mold	< 100 cfu/g	FDA BAM
Coliform	< 1 MPN/g	AOAC 996.24

Certification:

Kosher

Packaging:

The product is packaged in 30 lb. plastic pails.

Shipping, Shelf Life and Storage:

Shelf life is 24 months if stored at <0°F. Thaw to a semi-solid consistency at 40-50°F for up to 48 hours prior to use.

Nutritional Information:

Analyses	Nutrients per 100 gram*
Calories (Cal)	163.5
Calories from fat (Cal)	1.35
Total fat (g)	0.15
Saturated fat (g)	<0.10
Trans fat (g)	<0.10
Polyunsaturated fat (g)	<0.10
Monounsaturated fat (g)	<0.10
Cholesterol (mg)	<1.00
Sodium (mg)	6.7
Potassium (mg)	36.5
Total carbohydrates (g)	42.7
Dietary fiber (g)	3.60
Soluble fiber (g)	1.26
Insoluble fiber (g)	2.34
Sugars (g)	37.48
Sugars include added sugars (g) ^a	28.01
Protein (g)	0.81
Vitamin D (µg)	<0.55
Vitamin A (IU)	1.9
Vitamin C (mg)	<1.0
Calcium (mg)	10.8
Iron (mg)	<0.1
% Ash	0.11%
% Moisture	56.22%

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

*Proximate analysis of a typical sample