

Revision Date: 12/22/2020

Product Specification		
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# Precision

oduct Code 4020

## Cultivated

EN-SP-654

Blueberries

Approved By: J. Heystek

**Pg.** 1

#### Ingredients:

Revision: A

Cultivated Blueberries, Sugar, Sunflower Oil

#### **Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing cultivated blueberries in a cane sugar solution. Subsequently, the infused blueberries are dried to a specified moisture range. Sunflower oil is topically applied. The finished product is processed through a dicing process, analyzed for quality, inspected and passed through a metal detector.

Last Date Reviewed: 12/20/2020

#### **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.





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### Cultivated Blueberries

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**Pg.** 2

#### **Nutritional Information:**

Revision: A

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	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

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