

Custom Select Frozen Mueservies

Custom Select IQF Cultivated Blueberries. This product is inspected throughout the process to assure a clean, wholesome product which is in complete compliance with good manufacturing practices and the provisions of the Federal Food, Drug and Cosmetic Act. *All quantitative data is based off of 3-1lb samples taken per 1800lb pallet.*

Country of Origin:

Grown in primary North American districts – Southeast, Northwest, California, Great Lakes and/or British Columbia.

Chile

Genus: Vaccinium Corymbosum

Vaccinium Ashei Vaccinium Darrowii

Color:

There may be some color variation with instances where no more than 15% of the product may contain berries of a red-purple color

Preservatives:

None

Defects:

Custom select product will have some defects. Cap stems do not exceed 27, green do not exceed 10, and clusters do not exceed 4 (per lb sample)

Packaging:

30lbs packed in a food grade yellow poly laminate plastic liner placed within a brown, pre-printed corrugate case (13.62 Kg net). Each case conforms with COOL labeling requirements and Kosher "K" marking.

*Component specifications available upon request

Pallet Configuration:

60 cases per pallet, each pallet containing 6 tiers of 10 cases per tier. 50 cases in 5 tiers for Michigan packed IQF

Alternative Freezing Method: Free flowing case frozen

Ingredients:

Frozen blueberries

Size:

Field run or mechanically sized <1/2" and >1/2" at time of initial pack

GMO:

Product is GMO free

Character:

Custom select berries do not exceed 9% soft or broken by weight (per lb sample)

Religious Certifications:

Kosher

Brix: >10.0°

Ph: 3.5 to 4.5

Shelf Life:

24 months minimum

Storage:

Store at -10F

Metal Detection:

All finished products pass through an operational metal detection device prior to shipping with limits no greater than 3.0mm ferrous, 4.5mm non-ferrous, and 4.0mm stainless



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Microbiological Information:

Naturipe Foods is committed to providing consumers with healthy, safe food products. Naturipe Foods routinely and thoroughly tests for the following pathogen indicators on all finished products:

Test	Tolerance	Test	Tolerance
E.coli	Negative	Listeria	Negative
		Salmonella	Negative

^{*}Additionally, facilities undergo regular environmental testing for Listeria and Salmonella.

Nutritional Information

<u>Nutrient</u>	Value/100g Unit	<u>Nutrient</u>	Value/100g U1	<u>nit</u>
Calories	51 Kcal	Riboflavin B2	0.037 m	ng
Protein	0.42 g	Niacin	0.52 m	ng
Total Carbohydrates	12.17 g	Vitamin B6	0.059 m	ng
Sugar-Total	8.45 g	Vitamin C	2.5 m	ng
Dietary Fiber	2.7 g	Vitamin E	o.48 m	ng
Fat-Total	o.64 g	Folate	7 m	ıcg
Saturated Fat	0.053 g	Pantothenic Acid	0.125 m	ng
Mono Unsaturated Fat	0.091 g	Calcium	8 m	ng
Poly Unsaturated Fat	0.279 g	Iron	o.18 m	ng
Cholesterol	o mg	Magnesium	5 m	ng
Water/Moisture	84.21 g	Phosphorus	11 m	ng
Ash	0.24 g	Potassium	54 m	ng
Vitamin A	46 I.U.	Sodium	1 m	ng
Thiamin B1	0.032 mg	Zinc	o.o7 m	ng

^{*}Other microbial testing is conducted per customer specification.