



naturipe®

Premium Frozen Blueberries

Premium IQF frozen 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:

Typically premium grade product is a consistent deep blue-purple color. There may be instances where no more than 5% of a red-purple color.

Preservatives:

None

Defects:

Cap stems do not exceed 15/lb., green do not exceed 5/lb., and 2 clusters. No foreign material.

Packaging:

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

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:

Character of premium berries are firm, whole and round. Maximum soft not to exceed 5% soft or broken by weight (per lb sample).

Religious Certifications:

Kosher

Brix: >9.0°

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 packaging and shipping 3.0 mm ferrous, 4.5 mm non-ferrous, and 4.0 mm 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	<10 cfu/g	Listeria	Negative
		Salmonella	Negative

*Other microbial testing is conducted per customer specification.

Nutritional Information

<u>Nutrient</u>	<u>Value/100g</u>	<u>Unit</u>	<u>Nutrient</u>	<u>Value/100g</u>	<u>Unit</u>
Calories	51	Kcal	Riboflavin B2	0.037	mg
Protein	0.42	g	Niacin	0.52	mg
Total Carbohydrates	12.17	g	Vitamin B6	0.059	mg
Sugar-Total	8.45	g	Vitamin C	2.5	mg
Dietary Fiber	2.7	g	Vitamin E	0.48	mg
Fat-Total	0.64	g	Folate	7	mcg
Saturated Fat	0.053	g	Pantothenic Acid	0.125	mg
Mono Unsaturated Fat	0.091	g	Calcium	8	mg
Poly Unsaturated Fat	0.279	g	Iron	0.18	mg
Cholesterol	0	mg	Magnesium	5	mg
Water/Moisture	84.21	g	Phosphorus	11	mg
Ash	0.24	g	Potassium	54	mg
Vitamin A	46	I.U.	Sodium	1	mg
Thiamin B1	0.032	mg	Zinc	0.07	mg