

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 redpurple 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:

Uevervies

Frozen blueberries

Size:

Field run or mechanically sized <1/2" and >1/2" or <9/16" and >9/16" 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.

*Other microbial testing is conducted per customer specification.

<u>Nutrient</u>	Value/100g Unit		<u>Nutrient</u>	Value/100g	<u>Unit</u>
Calories	51 Kcal	Ri	iboflavin B2	0.037	mg
Protein	0.42 g	Ni	iacin	0.52	mg
Total Carbohydrates	12.17 g	Vi	itamin B6	0.059	mg
Sugar-Total	8.45 g	Vi	itamin C	2.5	mg
Dietary Fiber	2.7 g	Vi	itamin E	0.48	mg
Fat-Total	0.64 g	Fo	olate	7	mcg
Saturated Fat	0.053 g	-	antothenic cid	0.125	mg
Mono Unsaturated Fat	0.091 g	Ca	alcium	8	mg
Poly Unsaturated Fat	0.279 g	Irc	on	0.18	mg
Cholesterol	o mg	М	agnesium	5	mg
Water/Moisture	84.21 g	Pł	nosphorus	11	mg
Ash	0.24 g	Pc	otassium	54	mg
Vitamin A	46 I.U.	Sc	odium	1	mg
Thiamin B1	0.032 mg	Zi	nc	0.07	mg

Nutritional Information

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