



naturipe

Blueberries Puree Stock

Puree Stock berries are mechanically sorted, washed out and frozen and ideal for production of premium puree products. 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.

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 fresh sort outs will be primarily a deep blue-purple color with some off-color fruit. There may be instances where no more than 5% of the product may contain berries of red/purple color.

Preservatives:

Non

Defects:

Product will be free of extraneous material. Product will contain no more than 5 green berries per sampled pound.

Packaging:

- *Primary Packaging:*
 - 30 lb staple-free corrugated carton with unsealed, high-density poly liner
- *Alternative packaging:*
 - Steel drum with tamper-evident seal and high-density poly liner packed to a variable weight.
 - Corrugated tote with high-density poly liner packed to a variable weight up to 1500 pounds.

**Component specifications available upon request*

Pallet Configuration:

60 cases per pallet, each pallet containing 6 tiers of 10 cases per tier.

*Alternative: 4 drums per pallet

Ingredients:

Frozen blueberries

Size:

Field Run

GMO:

Product is GMO free

Character:

May contain up to 50% soft, split or overripe berries by weight.

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:

Product is not considered ready to eat and is intended for further processing utilizing heat treating or other five log reduction methods.

Nutritional Information

Nutrient	Value/100g	Unit	Nutrient	Value/100g	Unit
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