

**PRODUCT: IQF Blueberries****Product code: AR-IQF-02****PRODUCT DESCRIPTION:**

IQF Blueberries are the result of the sorting and cleaning of mature blueberries. Berries are then carefully and individually quick frozen. This product is manufactured under controls established by Global Standard for Food Safety BRC, Issue 7, approved by SGS,

<b>SPECIFICATIONS</b>	
Size	> 14mm
Color	Typical Blueberry to reddish due to leaking.
Appearance	Whole fruits and individual units.
Flavor and Odor	Typical Blueberry
Foreign material	None
Plant material (>4mm)	Max, 3 units per 1kg
Fruit w/ peduncle	<13%wt
Visual Moulds	absence
Damaged units (blemish, dehydrated, cracks and/or splits)	<15%wt
Under-ripe / Over-ripe	5%wt
Sugar coating / leaking	Slight juice/sugar coating – leaking typical of processed blueberries
Clumps	<8 wt%

<b>MICROBIOLOGICAL</b>	
<b>Specification</b>	<b>Tolerance</b>
TPC (Total Plate count CFU per g)	< 50,000 cfu
Coliforms (per g)	< 100 cfu
Enterobacteria (per g)	< 10 cfu
E, Coli (per g)	< 10 cfu
S, Aureus (per g)	< 10 cfu
Mould&Yeald (per g)	< 2000 cfu
Salmonella spp (per 25 g)	Absent

**PACKAGING**

Enclosed in non-sealed low density polyethylene, 30 Lb, (13,62 Kg) bag in a 30 Lb, box

**STORAGE RECOMMENDATIONS**

Keep frozen < -18°C

**EXPECTED SHELF-LIFE**

24 months, when properly stored

**NUTRITIONAL INFORMATION (Nutrient per 100g):**

Energy (Kcal)	62,7
Proteins (g)	0,4
Total Fat (g)	0,3
Saturated Fat	0,07
Monounsaturated Fat	0,04
Polyunsaturated Fat	0,19
Total Carbohydrates (g)	14,6
Sugar (g)	16,2
Fiber (g)	1,4
Sodium (mg)	1,5

