

**PRODUCT: Infused dried Blueberries****Product code: ARS-01-02****PRODUCT DESCRIPTION:**

Infused dried blueberries are produced from premium grade IQF Blueberries by osmotic drying in sugar cane syrup. The product is then carefully end dried to specified moisture content to preserve color and flavor, and slightly oil sprayed. No preservatives, flavorings or colorings are added. This product is manufactured under controls established by Global Standard for Food Safety BRC, Issue 8, approved by SGS.

SPECIFICATIONS	Range
Moisture	10% - 16%
Water activity	0.40 - 0.65
Oil	≤ 1.0% maximum
Color	Typical of Blueberry
Flavor	Typical Blueberry
Foreign material	None
Plant material	≤ 3 cm ² per case
Appearance	Individual whole fruits

MICROBIOLOGICAL

Specification	Tolerance	Method
Yeast and Mold (per g)	< 100	NCh 2734 Of 2002
E coli (MPN per g)	< 3	NCh 2636 Of 2001
Enterobacteria (MPN per g)	< 100	NCh 2635 Of 2002
Salmonella spp (per 25g)	Absent	NCh 2675 Of 2002
TPC (Total Plate Count CFU)	< 1000	NCh 2659 Of 2002

INGREDIENTS

Blueberries, sugar and sunflower oil

PACKAGING

Enclosed in a non-sealed high density polyethylene, 10 kg per box

Enclosed in a non-sealed high density polyethylene, 11,34 kg per box

STORAGE RECOMMENDATIONS

Store in a cool, dry atmosphere between 2°C and 18°C

EXPECTED SHELF-LIFE

24 months, when properly stored

NUTRITIONAL INFORMATION (Nutrient per 100g):

Energy (Kcal)	287
Proteins (g)	1,1
Total Fat (g)	0,2
Saturated Fat	0,02
Monounsaturated Fat	0,15
Polyunsaturated Fat	0,04
Available Carbohydrates (g)	70,2
Sugar (g)	57,5
Fiber (g)	12,1
Sodium (mg)	3,8



These specifications are subject to change