

## PRODUCT: Quick Freeze Dried Blueberry

Product code: BLU-QFD-01

### PRODUCT DESCRIPTION:

Quick Freeze Dried Blueberries are obtained from frozen blueberries, which are processed at low temperatures and high vacuum. No preservatives, flavorings or colorings are added. This product is manufactured under controls established by Global Standard for Food Safety BRC, Issue 7, approved by SGS.

SPECIFICATIONS	RANGE
Moisture	2% - 5%
Water activity	0.05 - 0.35
Color	Deep dark blue skin and white core, with some units missing small parts of skin
Flavor	Typical of ripe fresh blueberries
Appearance:	Free flowing dried round units
Foreign material	None
Extraneous Vegetable Matter (EVM)	<0.1% w/w

### MICROBIOLOGY

SPECIFICATIONS	TOLERANCE	METHOD
Yeast and Mould (CFU per g)	< 1,000	NCh 2734 Of 2002
E. coli (MPN per g)	< 3	NCh 2636 Of 2001
Coliforms (MPN per g)	< 3	NCh 2635 Of 2002
Salmonella spp (per 25g)	Absence	NCh 2675 Of 2002
TPC (Total Plate Count CFU per g)	< 50,000	NCh 2659 Of 2002

### INGREDIENTS

Highbush Blueberries.

### PACKAGING

20g Foil Stand-Up Zip Pouches w/ Easy Tear Line, in carton boxes.

### STORAGE RECOMMENDATIONS

Store in a cool and dry between 2°C and 18°C (35-64 °F).

### EXPECTED SHELF-LIFE

24 months, when properly stored.

### NUTRITIONAL INFORMATION:

	100g	20g / bag
Energy (Kcal)	393.9	78.78
Proteins (g)	1.1	0.22
Total Fat (g)	1.5	0.3
Saturated Fat (g)	0.18	0.036
Monounsaturated Fat (g)	0.28	0.056
Polyunsaturated Fat (g)	1.04	0.208
Available Carbohydrates (g)	94	18.8
Sugar (g)	68.70	13.74
Crude Fiber (g)	11.1	2.22
Sodium (mg)	3.6	0.72

