

PRODUCT SPECIFICATION

30 lb Blueberries IQF

Item Number 2194009

Product Description

Premium selected free-flowing cultivated blueberries, which are prepared from the clean, ripened fruit of the blueberry bush and are cleaned, de-stemmed, properly washed, sorted for color and defects, individually quick frozen, metal

Food Safety Requirements

Product is prepared under strict sanitary conditions in accordance with Good Manufacturing Practices (GMP), FSMA regulations, including compliance with EPA pesticide residue and cold-chain transportation. No additives are used in production, and final product should be free from allergens and GMOs.

Ingredients 100% blueberry

Variety Various cultivated varieties

Physical Properties

Shall possess a practically uniform, dark blue-purple color typical of properly matured berries. No more

than 5%, by count, may be reddish-purple in color including some a tinge of green.

Size 90% between 1/2" (12.7 mm) and 5/8"(15.88 mm). A count of 300-400 units per pound.

Practically free of defect with the following tolerances per pound: two whole leaves, two large stems (<1/2

in²), 4 clusters, and no more than 15 cap stems.

Character Good character. The blueberries are reasonably firm and fleshy with no more than 6%, by weight,

crushed, mushy or broken.

Flavor & Odor Typical of ripe processed blueberries and free of any undesirable odor or flavor.

Chemical Properties

Brix 8 - 10 degrees

pH 3.4 - 4.5

 Total Plate Count
 < 100,000 cfu/g</td>

 Yeast
 < 10,000 cfu/g</td>

 Mold
 < 10,000 cfu/g</td>

 Colliforms
 < 100 cfu/g</td>

Coliforms < 100 cfu/g

E. coliStaphylococcus aureus10 (Negative) cfu/g10 (Negative) cfu/g

Listeria monocytogenes Negative/ 25 g

Salmonella Negative/ 25 g

Country of Origin Canada/USA

Storage 0° Fahrenheit (-18°C) or below

Shelf Life Two years when product has been handled properly and stored at recommended temperature.

Pack Style 30 lb (13.6kg)

Primary: food grade poly liner, which is fully overlapped

Packaging Secondary: corrugated box with minimun 42 ECT burst strength and closure with tape

Labeling Identification label with Julian date code, manufacturer's name and address, product description, net

weight, and country of origin

Palletization 10 ti x 6 hi = 60 cases per pallet

Serving Take out only the amount needed. Thaw for 15 -20 min in refrigerator. For smoothies, product can be

Instructions used thawed or frozen. Product shall be consume within 24 hours after thawing.

Tariff 0811.90.2028 **GTIN** 857564001031

Manufacturer Product Spec Sheet Distributed by

GauchoGourmet 17401 Triton Schertz TX 78154

Phone: 210-277- 7930 Fax: 210-497- 2364 email: info@gauchogourmet.com

| Case Description | Pack Size | Gross Weight | Net Weight | Case Dimensions L x W x H | Cube, (ft³) | Shelf Life | Ti | Hi | cs |
|--------------------------|------------------|-----------------|------------------|------------------------------|----------------|---------------|----|----|----|
| 30 lb IQF Blueberries | 30 lb 13.6 kg | 32 14.5 kg | 30 lb 13.6 kg | 15 ½" x 11 ½" x 9" | 0.93 | 2 yr | 10 | 6 | 60 |

| Nutrition Facts | | | | | | | | |
|---------------------------------|-----------|--|--|--|--|--|--|--|
| About 97 servings per container | | | | | | | | |
| Serving size | 140g | | | | | | | |
| Amount per serving | | | | | | | | |
| Calories | 70 | | | | | | | |
| % Daily Value* | | | | | | | | |
| Total Fat 0g | 0% | | | | | | | |
| Saturated Fat 0g | 0% | | | | | | | |
| Trans Fat 0g | | | | | | | | |
| Cholesterol 0mg | 0% | | | | | | | |
| Sodium 0mg | 0% | | | | | | | |
| Total Carbohydrate 17g | 6% | | | | | | | |
| Dietary Fiber 4g | 15% | | | | | | | |
| Total Sugars 12g | | | | | | | | |
| Includes 0g Added Sugars | 0% | | | | | | | |
| Protein less than 1g | | | | | | | | |
| Vitamin D 0mcg | 0% | | | | | | | |
| Calcium 11mg | 1% | | | | | | | |
| Iron 0.3mg | 2% | | | | | | | |
| Potassium 75mg | 2% | | | | | | | |

