



FROZEN ORGANIC WILD BLUEBERRIES (IQF)



GRAND BLUE
Premium Wild Blueberries

PROCESSED BY



SPECIFICATION SHEET

PRODUCT DESCRIPTION

The wild blueberries grade Canada B are quality and tasty fruits. The berries are cleaned, frozen and sorted. The blueberries comply with the Food and Drugs Act, the Safe Food for Canadians Laws of Canada, the Food Safety Modernization Act of the US FDA and with applicable European food laws.

ORGANOLEPTIC PROFIL

VARIETY OF BLUEBERRY

Vaccinium angustifolium

FLAVOR

Typical of blueberry

APPEARANCE

Whole fruit

COLOR

Fairly uniform blue / purple color blueberries or red-purple colour

DEFECT

≤ 60 green or undeveloped or edible berries other than blueberries (≤ 20 undevelopped or edible berries other than blueberries)
≤ 20% broken, crushed, mushy blueberries
≤ 15 clusters

SIZE

4 mm and more

PLANT MATERIALS

≤ 1 1/2 in² of plant matter
≤ 40 capstems

FOREIGN MATTERS

No foreign matters

EVALUATION METHODS

Flavor and appearance : Sensory evaluation | Color, defect, size, plant material and foreign matter : Direct count on 500 g sample

Date: 08-07-2021

PRODUCT OF CANADA

487 Bergeron Street, Sainte-Eulalie, Qc. Canada, G0Z 1E0

PHYSICOCHEMICAL CHARACTERISTICS

BRIX

10-17
Refractometer

pH

2,9-3,6
pH-meter

MICROBIOLOGICAL CHARACTERISTICS

YEAST & MOLD

< 10 000 UFC/g
PDA acidified, 5 days, 22-25°C

TOTAL COUNT

< 10 000 UFC/g
PCA, 48 hrs, 35°C

COLIFORM

< 100 UFC/g
Petrifilm 3M, 24 hrs, 35°C

E.COLI

< 10 UFC/g
Petrifilm 3M, 48 hrs, 35°C

CERTIFICATIONS

Facility certified by GFSI (FSSC 22000) and blueberries are certified Organic (Ecocert Canada), Kosher and Halal.

GENERAL QUALITY

Product contains no additives, no color, no preservatives, no allergens and is Non-GMO.

PACKAGING

The products are packed in a polyethylene bag approved for food use in a wooden or cardboard boxes. The available formats are 550 Kg, 13.61 kg (30 lbs), 10 Kg, 2.5 kg x 4 or 5 x 1 Kg.

SHELF LIFE AND STORAGE CONDITIONS

Maximum of 730 days (24 months) when the product is stored at -18°C (0°F). Keep frozen at -18°C (0°F).