

**Dried Wild  
Blueberries with  
Rice Flour**
**01240**

EN-SP-602

Revision No: A

Revision Date: 09/12/2018

Last Date Reviewed: 05/05/2025

Approved By: D. Gentry

Pg. 1

**Ingredients:**

Wild Blueberries, Sugar, Rice Flour, Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing quality graded wild blueberries in a cane sugar solution. Subsequently infused blueberries are dried to a specified moisture range. Rice flour and sunflower oil are topically applied. The finished product is analyzed for quality, inspected and passed through a metal detector.

**Product Requirements:**

| Characteristic            | Tolerance                                                   | Method            |
|---------------------------|-------------------------------------------------------------|-------------------|
| Moisture                  | 6% - 15%                                                    | Karl Fischer      |
| Rice Flour                | 3% - 7%                                                     | By Weight         |
| Oil                       | < 1.0 %                                                     | Hexane Extraction |
| Color                     | Typical of dried blueberries                                | Visual            |
| Flavor                    | Typical of sweetened dried blueberries without any off note | Organoleptic      |
| Extraneous Plant Material | < 2 pieces in 25 lbs.                                       | Visual            |
| Total Plate Count         | < 5000 cfu/g                                                | AOAC 966.23       |
| Yeast/Mold                | < 250 cfu/g                                                 | FDA BAM           |

**Certification:**

Kosher, Halal, Non-GMO

**Packaging:**

The product is packaged in corrugated cartons with a non-sealed polyethylene bag. The carton is sealed with packaging tape. Net Weight: 25lb/11.34kg.

**Shipping, Shelf Life and Storage:**

Product is shipped ambient. Shelf life is 18 months when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

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**Nutritional Information:**

| <b>Analyses</b>                              | <b>Nutrients per 100 gram*</b> |
|----------------------------------------------|--------------------------------|
| Calories (Cal)                               | 329.4                          |
| Calories from fat (Cal)                      | 12.6                           |
| <b>Total fat (g)</b>                         | 1.4                            |
| Saturated fat (g)                            | 0.2                            |
| Trans fat (g)                                | <0.1                           |
| Polyunsaturated fat (g)                      | 0.5                            |
| Monounsaturated fat (g)                      | 0.6                            |
| <b>Cholesterol (mg)</b>                      | 0.7                            |
| <b>Sodium (mg)</b>                           | 3.2                            |
| Potassium (mg)                               | 207.4                          |
| <b>Total carbohydrates (g)</b>               | 86.2                           |
| Dietary fiber (g)                            | 12.3                           |
| Soluble fiber (g)                            | 2.3                            |
| Insoluble fiber (g)                          | 10.0                           |
| Sugars (g)                                   | 65.2                           |
| Sugars include added sugars (g) <sup>a</sup> | 26.1                           |
| <b>Protein (g)</b>                           | 1.6                            |
| Vitamin D (µg)                               | <0.6                           |
| Calcium (mg)                                 | 44.8                           |
| Iron (mg)                                    | 0.7                            |
| % Ash                                        | 0.6%                           |
| % Moisture                                   | 10.2%                          |

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

\*Proximate analysis of a typical sample

<sup>a</sup> Estimated from differences in sugars between infused dried wild blueberries and uninfused (no sugar infusion) dried wild blueberries

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Pg. 3

**Revision History**

| Revision | Date    | Description     | Distribution List:                                                                              |
|----------|---------|-----------------|-------------------------------------------------------------------------------------------------|
| A        | 9/12/18 | Initial Release | All GFI Stakeholders: HRGP;<br>ITGP; ACGP; PRGP; ENGP;<br>QSGP; ICGP; RDGP; SCGP;<br>SMGP; EXGP |