

**Ingredients:**

Organic Cultivated Blueberries, Organic Sugar, Organic Sunflower Oil

**Product Description:**

This product is prepared in accordance with good manufacturing practices by infusing quality graded organic cultivated blueberries in an organic cane sugar solution. Subsequently infused blueberries are dried to a specified moisture range. Organic sunflower oil is 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      |
| 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                | < 500 cfu/g                                                 | FDA BAM           |
| Coliform                  | < 1 MPN/g                                                   | AOAC 996.24       |

**Certification:**

USDA Organic, Kosher

**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 two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

**Nutritional Information:**

| Analyses                                     | Nutrients per 100 gram* |
|----------------------------------------------|-------------------------|
| Calories (Cal)                               | 359.5                   |
| Calories from fat (Cal)                      | 9.6                     |
| <b>Total fat (g)</b>                         | 1.1                     |
| Saturated fat (g)                            | 0.2                     |
| Trans fat (g)                                | <0.1                    |
| Polyunsaturated fat (g)                      | 0.2                     |
| Monounsaturated fat (g)                      | 0.6                     |
| <b>Cholesterol (mg)</b>                      | <0.8                    |
| <b>Sodium (mg)</b>                           | 5.8                     |
| Potassium (mg)                               | 176.3                   |
| <b>Total carbohydrates (g)</b>               | 85.3                    |
| Dietary fiber (g)                            | 10.4                    |
| Sugars (g)                                   | 74.6                    |
| Sugars include added sugars (g) <sup>a</sup> | 30.0                    |
| <b>Protein (g)</b>                           | 2.2                     |
| Vitamin D (µg)                               | <0.6                    |
| Calcium (mg)                                 | 34.2                    |
| Iron (mg)                                    | 0.64                    |
| % Ash                                        | 0.5%                    |
| % Moisture                                   | 12.0%                   |

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 cultivated blueberries and uninfused (no sugar infusion) dried cultivated blueberries

**Revision History**

| Revision | Date       | Description                 | Distribution List:                                                                              |
|----------|------------|-----------------------------|-------------------------------------------------------------------------------------------------|
| C        | 01/21/2021 | Updated new logo and format | All GFI Stakeholders: HRGP;<br>ITGP; ACGP; PRGP; ENGP;<br>QSGP; ICGP; RDGP; SCGP;<br>SMGP; EXGP |
| D        | 01/23/2023 | Updated Nutritionals        |                                                                                                 |
|          |            |                             |                                                                                                 |
|          |            |                             |                                                                                                 |
|          |            |                             |                                                                                                 |
|          |            |                             |                                                                                                 |