

Ingredients:

Blueberries, Sugar, Lemon Extract, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing quality graded blueberries prior to drying to a specified moisture range. Sunflower oil and natural lemon extract are topically applied. The finished dried fruit is analyzed for quality, visually inspected and passed through a metal detector before packaging.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	6%-12%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical of dried blueberries	Visual
Flavor	Typical of sweetened dried blueberries with lemon extract	Organoleptic
Extraneous Plant Material	< 2 pc per 25 lbs.	Visual
Total Plate Count	< 5000 cfu/g	AOAC 966.23
Yeast/Mold	< 250 cfu/g	FDA BAM
Coliform	< 3 MPN/g	AOAC 996.24

Certification:

Kosher, Non-GMO

Packaging and Labeling:

The product is packaged in corrugated cartons with non-sealed polyethylene bag. The carton is sealed with clear 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
Total fat (g)	1.1
Saturated fat (g)	0.2
Trans fat (g)	<0.1
Polyunsaturated fat (g)	0.2
Monounsaturated fat (g)	0.6
Cholesterol (mg)	<0.8
Sodium (mg)	5.8
Potassium (mg)	176.3
Total carbohydrates (g)	85.3
Dietary fiber (g)	10.4
Sugars (g)	74.6
Sugars include added sugars (g)a	48.0
Protein (g)	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

Revision History

Revision	Date	Description	Distribution List:
1	11/30/2020	Initial Release	
2	3/23/21	Revised Document Number	

			All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP