

Ingredients:

Blueberries, Sugar, Sunflower Oil

Product Description:

This product is prepared in accordance with good manufacturing practices by infusing blueberries in a cane sugar solution, drying them to a specified moisture range. The dried blueberries then receive a topical application of sunflower oil prior to being precision diced to their specific size. The finished product is analyzed for quality, inspected, passed through a metal detector and packaged.

Product Requirements:

Characteristic	Tolerance	Method
Moisture	4%-12%	Karl Fischer
Oil	<1.0%	Hexane Extraction
Color	Typical dark blue of dried blueberries	Visual
Flavor	Typical of sweetened dried blueberries without any off note	Organoleptic
Extraneous Plant Material	< 2 pc per 25 lbs.	Visual
Granulation (on 1/4")	< 65.0%	Rotap Shaker
Granulation (through #14)	< 5.0%	Rotap Shaker
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, 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 two years when stored in a cool dry atmosphere. Recommended storage temperature: 40-50°F.

Nutritional Information:

Revision: C Revision Date: 10/04/2024 Last Date Reviewed: 10/04/2024 Approved By: D. Gentry Pg. 2

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	40.0
Protein (g)	2.2
Vitamin D (µg)	<0.6
Calcium (mg)	34.2
Iron (mg)	0.6
% Ash	0.5
% Moisture	12.0

Calories are calculated excluding insoluble fiber CFR 21 Part 101.9c1iC

*Proximate analysis of a typical sample

^a Estimated from differences in sugars between infused dried diced blueberries and uninfused (no sugar infusion) dried diced blueberries

Revision History

Revision	Date	Description	Distribution List:
----------	------	-------------	--------------------

A	12/22/20	Initial Release	All GFI Stakeholders: HRGP; ITGP; ACGP; PRGP; ENGP; QSGP; ICGP; RDGP; SCGP; SMGP; EXGP
B	5/21/24	Updated Screening Requirements to #14	
C	10/04/24	Updated "Blueberries" as Main Ingredient	