

## WHOLE BLUEBERRY (Low Moisture)

### Product Specification

Whole Blueberries, Low Moisture is prepared from clean, wholesome blueberries that have been dried to low moisture, and packed. The product contains some blueberry pieces. The entire process is under continuous inspection to assure excellent quality, sanitary conditions, and good manufacturing practices as described by the USDA and FDA.

| ANALYTICAL           | METHOD                    | RANGE                   |
|----------------------|---------------------------|-------------------------|
| Moisture (%)         | Moisture Analyzer         | <6% Maximum By Weight   |
| Water Activity       | Water Activity Meter      | <0.70                   |
| Color and Appearance | Use of Reference Standard | Medium to Dark Purple   |
| Flavor               | Use of Reference Standard | Typical, No Off Flavors |
| Aerobic Plate Count  | AOAC Method 990.12        | <10,000 cfu/gram        |
| Yeast                | AOAC Method 997.02        | <5,000 cfu/gram         |
| Mold                 | AOAC Method 997.02        | <5,000 cfu/gram         |
| Total Coliform       | AOAC Method 991.14        | <10 cfu/gram            |
| E. coli              | AOAC Method 991.14        | Negative                |

Ingredients: Blueberries

Kosher Certificate: Orthodox Union 

Packaging:

35 pound net fill poly lined corrugated box.

Labeling / Coding:

Each container is marked with the product description, lot number, net weight and gross weight. Other customer specific information may be added upon request.

Shelf Life:

36 months from date of manufacture when stored and handled properly.

Storage:

Recommended storage conditions are <60° F. (15,5° C). Product should be stored in original packaging until use. During summer months, it is recommended that product be shipped and stored under refrigeration.