

Product Specification Wild Blueberry

Product name: IQF Wild Blueberry
 Item number: MF.03.01.
 Date of issue: 02.11.2009.
 Revise 2 date: 16.01.2018

1. Product description:

The product is 100 % IQF wild blueberry.
 The fruit is selected by taking out mouldy, unripe, damaged, overripe fruits, stalks, insects and leaves.
 Metal detection of ferrous 2.76 mm, stainless 4 mm and aluminum 3.5 mm inside packed product.

2. General requests:

The product is in accordance to the norms stated in EU Food legislations.
 Free of preservatives and any other additives.
 No ingredients or additives from genetically modified organism (GMO).
 Fruits are not treated by any kind of radiation.

3. Chemical and physical requirements

Brix: min. 10.0
 Colour: dark blue or black, homogenous; Colour deviations: max. 20 per kg.
 Taste and Flavour: typical ripe wild blueberry
 Stalks: maximum 5%
 Damaged fruits: maximum 5 %
 Overripe fruits: maximum 1%
 Foreign bodies (organic genuine): hair, snails, insects, worms – absent.
 Foreign bodies (non-organic genuine): wood, paper, carton, plastic, clay – absent.
 Rotten or mouldy fruit – absent.

4. Packaging and labeling

According to customer's requirements.
 Labels according to buyer's instructions.
 Regular requirements: product name, lot nr, net weight, production date, best before date.
 Stable paletization, shrouded and securely wrapped
 Packaging and labelling according to the EU Regulations 1935/2004 and 10/2011.

5. Storage and transport

Storage life 24 months from crop.
 Storage at -18C or colder.
 Freezer transport at -18C or colder. Without any cooling chain interruptions.

6. Microbiological Requirements

Microorganism	Target (m)	Maximum
Total No Aerobic bacteria	30 000/g	< 300 000/g
Koliformne bakterija	1 000/g	< 10 000/g
Escherichia coli	Absent in 0,1g	Absent in 0,1g
Salmonellae sp.	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absence in 25g	Absence in 25g
Salmonellae sp.	Absent in 0,1g	Absent in 0,1g
Staphylococcus aureus	Absent in 0,1g	Absent in 0,1g
Bacillus cereus	Absent in 0,1g	Absent in 0,1g
Yeast	1000/g	< 10 000/g
Mould	500/g	< 5 000/g

7. Nutritional Information related to 100 g of product

Energy kJ/kcal	214 kJ/51 kcal
Fat, g	0.2 g
Saturated fat, g	0 g
Carbohydrate, g	13.9 g
Sugar, g	8.5 g
Protein, g	0 g
Salt, g (Na g*2,5)	0 g