

BLUEBERRY PUREE NFC

Technical Data Sheet

ASEPTICALLY PACKED

Product Summary

- Processed from freshly harvested and frozen blueberries
- 100% natural and contains no artificial ingredients or fillers
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals regulated by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

Analytical & Sensory

Brix:	8.0 minimum; varies with crop year
pH:	2.5 – 4.0; varies with crop year
Acidity:	0.2 – 1.2% by weight as citric; varies with crop year
Appearance:	Typical for blueberry puree; dark purple with no browning or off color
Flavor/Aroma:	Typical of blueberries; free from fermented, metallic or objectionable flavors or odors

Microbiological

Total Plate Count:	< 20 cfu/gm
Yeast & Mold:	< 1 cfu/gm

Packaging & Storing

- Steel open head drums with aseptic bag inside a 4 mil poly bag, 440 lb fill
- Aseptic-Bag-in-Box
- 24 month shelf life stored refrigerated (36-46 °F / 2-8 °C)
- 12 month shelf life stored ambient (<75 °F / 24 °C)
- Ship via refrigerated vans

Each pail/drum is labeled with:

- Lot number
- Product ID
- Julian date of production
- Crop year
- Brix
- Essence designator
- Fill (gallons/net weight)
- Customer designator



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