 Technical Data Sheet	Title 30° Blueberry Puree Concentrate		Document Number M-QA-TDS-060
		Frozen	
Review Date: 6/26/2024 Approved By: Edward Thomas	Revision No: 003 Revision Date: 6/26/2024		Page 1 of 2

Product Summary

- Processed from freshly harvest and frozen blueberries
- 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:	30° +/- 0.5 or as specified
pH:	2.5-3.7; varies with crop year
Acidity:	0.75-4.5% by weight as citric at 30 Brix; varies with crop year
Appearance:	Typical for blueberry puree concentrate; dark purple color
Flavor/Aroma:	Typical of blueberries; free from fermented, metallic, or other objectionable flavors or odors.

Microbiological

Total Plate Count:	<500/g
Yeast & Mold:	<100/g
Coliform:	<10/g

Packaging & Storing

- Steel open head drums with fitment bag and poly liner, 470 pound fill
- Plastic pails, 47 pound fill
- Store at less than 0°F, shelf life at least 3 years from date of manufacture, in unopened containers
- Ship via refrigerated vans frozen

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Each drum/pail is labeled with:

- Lot number
- Product ID
- Brix
- Essence designator
- Fill (gallons/net weight)