

 <small>WWW.FRUTEX.COM.AU</small> <small>18 ST ALBAN'S RD</small> <small>KINGSGROVE NSW 2208 AUSTRALIA</small> <small>PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Spec. Code:	BLUE520
	BLUEBERRIES IQF CHEFMASTER 10X1 KG	Issue No:	1
		Change Notice No:	0
		Date Issued:	13.06.2018
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Product Name	Blueberries IQF Chefmaster 10x1 kg
Country of Origin	USA / Canada
Description	Frozen cultivated blueberries are prepared from sound, properly ripened fresh fruit of the blueberry bush (<i>Genus: Vaccinium spp.</i>) which are cleaned, de-stemmed, properly washed, individually quick frozen, packaged, then stored at < -18 °C. Frozen blueberries shall meet the minimum requirements of USDA for Grade A.
Intended Use	Food Ingredient, Ready to use
Ingredients Listing	Blueberries (100 %)

Halal Accreditation	Blueberries Small IQF USA are Halal certified.
Kosher Accreditation	Blueberries Small IQF USA are Kosher certified.
Allergens	Blueberries Small IQF USA contain no known allergens.
GMO Statement	Blueberries Small IQF USA are Non-GM products.
Regulatory Requirements	<ol style="list-style-type: none"> All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Shall meet and conform to all current food legislations.

Chemical and Physical Requirements		
Analytical	Specifications	Units
Soluble Solids	9 – 12	° Brix
Red purple coloured berries	< 5	%
Leaves or stems (< 1 cm)	< 4	/Kg
Green or Undeveloped Berries	< 20	/Kg
Clusters*	< 8	/Kg
Cap-Stems*	< 56	/Kg
Damaged, Crushed, Mushy or Broken	< 6	%
Size	≤ 12.7	mm
Metal Detector	Ferrous 2.0; Non-Ferrous 2.5; Stainless Steel 2.5	mm

* The maximum number of cap-stems depends upon the number of clusters present. The number of cap-stems may be higher if then number of clusters is lower.

Nutritional Information			
Nutrients		Amount per 100g	Units
Water		86.59	g
Total Ash		0.18	g
Energy		213	kJ
Protein		0.42	g
Fat	Total	0.64	g
	Saturated	0.053	g
	Monounsaturated	0.091	g
	Polyunsaturated	0.279	g
Cholesterol		0	mg
Carbohydrate	Total	12.17	g

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	Sugar	8.45	g
	Dietary Fibre	2.7	g
	Sodium	1	mg
	Potassium	54	mg
<i>Information obtained from USDA Nutritional Database</i>			

Organoleptical Requirements	
Test / Parameter	Specifications
Appearance	Free flowing, no excessive ice or frost in box larger than 2 sq inches
Colour	Dark blue purple colour, typical of matured berries
Flavour	Typical blueberry flavour, shall be free from off flavours
Character	Reasonably firm and fleshy and practically whole and intact

Microbiological Requirements		
Test / Parameter	Specification	Units
Total Plate Count	< 50 000	cfu/g
Yeast	< 20 000	cfu/g
Mould	< 20 000	cfu/g
Coliforms	< 100	M.P.N./g
E. Coli	Negative	/g
Salmonella	Not Detected	/25 g

Packaging Requirements	<ol style="list-style-type: none"> Product shall be packed in poly-lined multi-wall cardboard carton, or in food grade plastic bag. No staples, wire closure or castrating rings to be used. The cartons and bags are to be clearly marked with product name and type, net weight, batch number, production date, and supplier's details. Delivery temperature is frozen temperature (< - 18 °C).
Pack Size	10 x 1 Kg
Storage and Shelf-Life	<ol style="list-style-type: none"> Optimum quality will be maintained when the product stored frozen (< - 18 °C). If stored as requested, product shall have a shelf life of minimum twenty-four (24) months from the date of packing.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

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