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Product specification

ArtN°	Description	Date	Version
00017119	1KG WILD BLUEBERRIES IQF CANADA	22/04/2024	5

Product description

BLUEBERRIES IQF FRUCT&SUN

Ingredient	Percent	Function	E-num	Country	Origin	variety
blueberries				Canada	blueberry	

Chemical and physical properties

Description	Minimum	Maximum	Unit
brix value	9		°
pH	2,9	4	
conglomerates		4	pieces/kg
green fruit		12	pieces/kg
not fully ripe fruit		50	g/kg
foreign vegetable object		1	piece/kg
peduncle		25	pieces/kg
damaged fruit		10	%

Nutritional values

Per 100 g

Energetical value (Kj)	178.00	**Magnesium (mg)**	
Energetical value (Kcal)	43.00	**Phosphorus (mg)**	
Total proteins (g)	1.00	**Iodine (mg)**	
Milk protein (g)		**Iron (mg)**	
Total carbohydrates (g)	6.00	**Zinc (mg)**	
of which sugars (mono+disaccharide) (g)	6.00		
of which added sugars (g)		**VITAMIN A retinol (µg)**	
of which polyols (g)		**VITAMINE B1 thiamin (µg)**	
of which starch (g)		**VITAMIN B2 riboflavin (µg)**	

Total fat (g)	0.00	**VITAMIN B3/PP niacine/nicotin (µg)**	
of which saturated fatty acids (g)	0.00	**VITAMINE B5 pantoic acid (µg)**	
of which mono unsaturated (g)		**VITAMINE C L-ascorbic acid (µg)**	
of which poly unsaturated (g)		**VITAMIN D calciferol (µg)**	
of which trans fatty acid (T.F.A.) total (g)		**VITAMIN E alpha-tocopherol (µg)**	
of which cholesterol (mg)		**VITAMIN H biotin (µg)**	
Dietary fibres (g)	7.30	**VITAMINE M folic acid (µg)**	
Alcohol (g)		**Dry fat free cocoa solids (g)**	
Sodium (mg)		**Dry cocoa solids (g)**	
Salt (g)	0.00	**Dry milk solids (g)**	
Potassium (mg)		**Milk fat (g)**	
Calcium (mg)		**Lactose**	

Microbiological values

Parameter	Target	Tolerance	Unit	Method
E.coli	10	100	cfu/g	
yeasts	15.000	50.000	cfu/g	
Listeria monocytogenes	not detected/25g	< 100 cfu/g		
Salmonella spp.	not detected	not detected	/25g	
moulds	15.000	50.000	cfu/g	
total aerobe germs	100.000	1.000.000	cfu/g	

Organoleptical properties

Texture	typical blueberries
Color	zwart-blauw, donker blauw
Taste	typical blueberries, free from foreign tastes
Odor	typical blueberries, free from foreign odours

Storage conditions

BB-date on production date	24 months	
Optimum storage temperature	max. -18 °C	
Optimum relative humidity	max. 75	% R.V.
Indication method best before date		
Location best before date	label OR on bag OR on cardboard box	
Indication method lotnumber		
Location lotnumber	label OR on bag OR on cardboard box	

Packaging

	Primary packaging	Secundary packaging	Tertiary packaging

Type					
Measurement	Length	/ cm			
	Width	/ cm			
	Heigth	/ cm			
Weight	kg				
Material					

Number of primary packagings / secundary packaging	

Number of secundary packagings / layer type 1	
Number of layers type 1 / palet	

Number of secundary packagings/ layer type 2	
Number of layers type 2 / palet	

Number of primary packagings / palet	
Number of secundary packagings/ palet	

Unit

Nett weight / unit	1.00	kg
Number of units		
"e" applicable		
Applicable to	per primary packaging	

G.M.O. declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this article does not contain any ingredients of GMO origin as meant in the Regulation 1829/2003/EC and 1830/2003/EC. Therefore the product does not need GMO-labelling.

Analysis plan

Parameter	Frequency
microbiological analysis	1x/year
mycotoxins: min. groupes that are applicable	if applicable: 1x/year
norovirus+hepatitis analysis	if applicable: 1x/year
pesticides analysis	1x/year
heavy metals analysis (Pb, Cd)	1x/year

Instructions for use

This product requires further processing/heating

Allergens

No	*Code*	*Gs1Code*	*Name*	*Value*	*Cross contamination*
1	1.1	UW	Wheat	-	-
2	1.2	No	Rye	-	-
3	1.3	GB	Barley	-	-
4	1.4	GO	Oats	-	-
5	1.5	GS	Spelt	-	-
6	1.6	GK	Khorasan wheat	-	-
7	1.0	AW	glutes	-	-
8	2.0	AC	Crustaceans	-	-
9	3.0	AE	Egg	-	-
10	4.0	AF	Fish	-	-
11	5.0	AP	Peanuts	-	-
12	6.0	AY	Soja	-	-
13	7.0	AM	Cow’s milk	-	-
14	8.1	SA	Almonds	-	-
15	8.2	SH	Hazelnuts	-	-
16	8.3	SW	Walnuts	-	-
17	8.4	SC	Cashews	-	-
18	8.5	SP	Pecan nuts	-	-
19	8.6	SR	Brazil nuts	-	-
20	8.7	ST	Pistachio nuts	-	-
21	8.8	SM	Macadamia/ Queensland nuts	-	-
22	8.0	AN	Nuts	-	-
23	9.0	BC	Celery	-	-
24	10.0	BM	Mustard	-	-
25	11.0	ash	Sesame	-	-
26	12.0	AU	Sulfur dioxide and sulpher	-	-
27	13.0	NL	Lupin	-	-
28	14.0	UM	Molluscs	-	-
29	20.0	ML	Lactose	-	-
30	21.0	NC	Cocoa	-	-
31	22.0	MG	Glutamate (E620 – E625)	-	-
32	23.0	MK	Chicken meat	-	-
33	24.0	NK	Coriander	-	-
34	25.0	NM	Corn/ maize	-	-
35	26.0	NP	Legumes	-	-
36	27.0	MC	Beef	-	-
37	28.0	mp	Pork	-	-
38	29.0	NW	Carrot	-	-

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