



PRODUCT SPECIFICATION					
Blueberry Puree, Conventional (Aseptic/Frozen)					
Code: ETBLBP01	Version: 02	Last Revision: 02/2016	Written by: Certification Responsible.	Approved by: Quality Manager	

### Product Description

The Blueberry puree is a natural product obtained from fresh, healthy, ripe Blueberry, which are submitted to a process of milling, sieving, pasteurized and packaging to ensure their safety and preservation. Without the addition of any flavor, preservatives or additives. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

### Ingredients

100% Blueberry

### Physical and Chemical Parameters

Mesh	:	0.8	mm
Brix	:	9 - 14	°Brix
Acidity	:	0.4 -1.0	% w/w Citric Acid
pH	:	3.0 - 4.0	AD
Bostwick	:	10 - 18	cm/ 30 seg



### Microbiological Parameters

#### *Aseptic*

Total Plate Count	:	< 50	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 10	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

#### *Frozen*

Total Plate Count	:	< 1000	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 200	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

### Sensory Properties

Flavor	:	Aromatic, typical fresh, sound and mature blueberries
Color (visually)	:	Dark blue purple

### Packing

#### *Aseptic*

Open head steel conical drums	:	220	Kg
		Aseptic bag	

#### *Frozen*

Open head steel conical drums	:	220	Kg
		Polyethylene bag	



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**Shelf life**

***Aseptic***

Retest after : 24 months  
If stored at : Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.

***Frozen***

Retest after : 24 months  
If stored at : -18 / 0 °C / F

**Lettering:**

Each unit is labeled with the following information: Name of manufacturer, product name, batch number, Production date, product code, net weight, gross weight.

**GMO:**

This product contains no material derived from genetically modified organisms.

**Allergens:**

100% natural contains no allergens ingredients.

**Heavy metals and Pesticides:**

This product fulfills the Mrl and tolerances according to regulation of destination markets

**Revision History:**

02/2016: format change



PRODUCT SPECIFICATION					
Blueberry Puree, Organic (Aseptic/Frozen)					
Code: ETOBLBP01	Version: 02	Last 02/2016	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

### Product Description

The Blueberry puree is a natural product obtained from fresh, healthy, ripe organic blueberries, which are submitted to a process of milling, sieving, pasteurized and packaging to ensure their safety and preservation. Without the addition of any flavor, preservatives or additives. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

### Ingredients

100% Blueberry

### Physical and Chemical Parameters

Mesh	:	0.8	mm
Brix	:	9 - 14	°Brix
Acidity	:	0.4 -1.0	% w/w Citric Acid
pH	:	3.0 - 4.0	AD
Bostwick	:	10 - 18	cm/ 30 seg



### Microbiological Parameters

#### *Aseptic*

Total Plate Count	:	< 50	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 10	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

#### *Frozen*

Total Plate Count	:	< 1000	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 200	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

### Sensory Properties

Flavor	:	Aromatic, typical fresh, sound and mature blueberries
Color (visually)	:	Dark blue purple

### Packing

#### *Aseptic*

Open head steel conical drums	:	220	Kg
		Aseptic bag	

#### *Frozen*

Open head steel conical drums	:	220	Kg
		Polyethylene bag	



PRODUCT SPECIFICATION					
Blueberry Puree, Organic (Aseptic/Frozen)					
Code: ETOBLBP01	Version: 02	Last 02/2016	Revision:	Written by: Certification Responsible.	Approved by: Quality Manager

**Shelf life**

***Aseptic***

Retest after : 24 months  
If stored at : Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.

***Frozen***

Retest after : 24 months  
If stored at : -18 / 0 °C / F

**Lettering:**

Each unit is labeled with the following information: Name of manufacturer, product name, batch number, Production date, product code, net weight, gross weight.

**GMO:**

This product contains no material derived from genetically modified organisms.

**Allergens:**

100% natural contains no allergens ingredients.

**Heavy metals and Pesticides:**

Pesticides residues non detected. The product fulfills heavy metal tolerances according to regulation of destination.

**Revision History:**

02/2016: format change