



**GRADE C Highbush**  
**IQF Blueberries**  
**Greater than ½ inch**  
FINISHED PRODUCT SPECIFICATION

**Overview**

- Product is prepared using sound, wholesome, properly ripened, fresh cultivated fruit that has been cleaned, de-stemmed, properly washed, sorted and inspected.
- Flavor and odor should be typical of blueberries without any unusual, earthy, fermented or moldy odors or flavors.
- Frozen packed fruit is free flowing
- Size: sorted by a ½ inch screen before packaging
- Variety: Highbush



**Ingredient listing:** Blueberries

**Physical Properties** (based on USDA Grading Standards)

Color: Fairly uniform dark blue to purple color. Moderate color variability, not dull or off colored.

- There should not be more than 20% by count of red berries.
- The minimum score for color under USDA grading procedures is 14.

Defects: Fairly free from free of defects and extraneous material (green, under developed, cap stems, clusters)

- There should not be more than 6 whole leaflets or large stems, where the leafy material does not exceed 1 square inch.
- Not more than a total of 20 berries that are green or undeveloped clusters.
- Not more than 12 clusters.
- The minimum score for defects under USDA grading procedures is 28.

Character: Berries are fairly whole and fairly intact.

- No more than 20% by weight of berries that are crushed, mushy or broken.
- The minimum score under USDA grading procedures for character is 28 points.

Size: <350 berry count per pound

**Chemical Properties**

- Brix (Refractometer) >10.0
- pH (Meter) 3.5 – 4.5
- Allergens:* does not contain any allergens as defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) because the facility does not manufacture any allergens or use processing aids containing allergens.
- Pesticides:* Blueberries packaged comply with US regulations regarding pesticide usage and tolerance levels. US Formulas (pesticide residue compliance)



**GRADE C Highbush**  
**IQF Blueberries**  
 Greater than ½ inch  
 Finished Product Specification

**Microbiological Safety**

- a. Standard Plate Count: <20,000 cfu/g
- b. Coliforms: <100 cfu/g
- c. Yeast and Mold: <10,000 cfu/g
- d. E-Coli: <10 cfu/g
- e. E-Coli (0157): negative
- f. Salmonella: negative
- g. Listeria Monocytogenes: negative
- h. Staphylococcus: <10 cfu/g

**Packaging and Labeling**

- a. Product is packed in 30 pound cartons with yellow poly liners. Other packs are available upon request.
- b. 60 cases per pallet. Each pallet containing 6 tiers of 10 cases per tier.
- c. Cartons are labeled with the product name, production date code, net weight and Cardinal Foods name
- d. Kosher Pareve by Chabad Center of Raleigh

**Storage and Handling**

- a. Required Storage and Transport: Less than 10°F
- b. Shelf life (Best if used by date): 24 months

**Country of Origin:** USA

**GMO:** Product is GMO free

**Nutrition Information** (per 100 grams, from USDA database for standard reference)

Nutrient	Value	Units	Nutrient	Value	Units
Calories	51	kcal	Vitamin C	2.5	mg
Protein	0.42	g	Vitamin E	0.48	mg
Carbohydrates	12.17	g	Folate	7	µg
Sugars Total	8.45	g	Vitamin K	16.4	µg
Dietary Fiber	2.7	g	Vitamin D	0	IU
Fat	0.64	g	Vitamin B12	0	µg
Fatty Acids unsaturated	0.37	g	Calcium	8	mg
Fatty Acid saturated	0.053	g	Iron	0.18	mg
Fatty Acid trans	0	g	Magnesium	5	mg
Cholesterol	0	mg	Phosphorus	11	mg
Vitamin A	46	IU	Potassium	54	mg
Thiamin B1	0.032	mg	Sodium	1	mg
Riboflavin B2	0.037	mg	Zinc	0.07	mg
Niacin	0.520	mg	Water/Moisture	86.59	g
Vitamin B6	0.59	mg	Caffeine	0	mg