



FRESH ORGANIC BLUEBERRIES INGREDIENT SPECIFICATION

Overview: Maximize the value of crop by processing organic blueberries diverted from fresh market.

Species & Variety:

- Species: Rabbit Eye or Highbush (supplier must specify the species delivered)
- Variety: Supplier must specify the variety delivered

Color & Character

- **Color:**
Ideal: bright dark blue to purple color
Mix with reds and greens is accepted but yield will decrease with color sorting process
- **Character:**
Ideal: reasonably sound, wholesome
Soft or damaged fruit is accepted but yield and product grade will be lower. Soft fruit promotes the growth of yeast that limits customer acceptance of product.

Natural Contamination

- Leaves and stems from mechanical harvest are accepted but yield will decrease during cleaning, sorting
- Insects & Pests:
Zero tolerance for Spotted Wing Drosophila SWD larvae.
Fruit testing positive for presence of SWD will be rejected
Evidence other insects & pests will be evaluated on a case by case basis

Pesticides

- Growers must manage pesticides under guidelines of GAP and Organic certification.
- Cardinal conducts random screening of all fruit for pesticide residues

Packaging and Labeling

- a. Berries are packed in plastic lugs filled to 30-33 lbs.
- b. Lugs are provided by Cardinal Foods; customer lugs of similar size are accepted
- c. Every pallet is labeled as Organic and with a grower pallet ID tag (provided by Cardinal Foods) to capture grower name/number, harvest date, variety/species and number of lugs.

Storage and Handling

- a. **Storage:** < 50°F storage as soon as possible to maximize berry freshness
- b. **Handling:**
 - Field Pick: Delivered to Cardinal within two days after harvest to minimize yield loss from soft, spoiled berries
 - Color/Soft Sorted: strongly recommend sorting within one day of harvest and delivered to Cardinal within one day after sorting. Soft fruit is accepted but yield and finished product grade will be lower.

Country of Origin: USA