



# Technical Specification

**Product:**  
**Blueberry cultivated**

**Material:**  
**04000662**

**Last Update:**  
**12/11/2019**

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## I. General Conditions

- \* The delivered products are produced, packed and transported according to the Good Agricultural Practices (GAP); the Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP); HACCP procedures are implemented.
- \* The producer must clearly define its quality policy and the quality system must be documented and is preferably certified by an accredited third party according to GFSI approved food safety standards (FSSC22000; IFS; BRC; SQF; Primus GFS).
- \* The products are in line with the current EC legislation.
- \* The products do not contain any raw materials from genetically modified origin - GMO free conform Reg.1829/2003/EC (labelling) and Reg.1830/2003/EC (traceability) and any amendment thereof.
- \* The products are free from foreign materials and they are metal detected.
- \* The products are not treated by any kind of radiation. The products are not contaminated conform Reg.616/2000/EC and any amendments thereof.
- \* Food safety and traceability conform Reg.178/2002/EC and Reg.852/2004/EC and any amendments thereof.
- \* Pesticide residues conform Reg.396/2005/EC and any amendments thereof.
- \* Heavy metals conform Reg.1881/2006/EC and any amendments thereof.
- \* Microbiology conform Reg.2073/2005/EC and any amendments thereof.
- \* Allergens conform Reg.1169/2011/EC and any amendments thereof: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose proper to the fruits.
- \* Labelling of food stuffs conform Reg.1169/2011/EC and any amendments thereof.
- \* Products are packed using contact materials conform to Reg.1935/2004/EC and any amendments thereof.

## II. General Product Description

The Blueberry cultivated is destalked, individually quick frozen and sorted.

The product is made of healthy and ripe, not fermented fruits.

Colour (as expected of the variety) :blue-black

Taste :full, natural and characteristic of the fruit. No off flavours.

Odour :typical, no "off" odour.

## III. Composition

100,00% Blueberry cultivated

Country of Origin: AR,CL,DE,MA,NL,PL,US

Latin name

Vaccinium corymbosum

Variety

Cultivated

## IV. Chemical/Physical characteristics

Brix	°BX	10,0 min.
pH	pH	3,4 +/-0,5
Juice loss during defrosting	M%	15,0 max.
Deformed, damaged fruits	M%	2,0 max.
Dried, shrivelled fruits	M%	2,0 max.
Fruits with juice frozen on the outside	M%	1,0 max.
Black or brown spots (/kg)	PC	2 max.
Mouldy Fruits (/kg)	PC	2 max.
Rotten Fruits	M%	1,0 max.
Broken fruits	M%	2,0 max.
Overripe fruits	M%	2,0 max.
Unripe (green/white) fruits	M%	0,1 max.



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Slightly immature fruits (pale)	M%	5,0 max.
Clusters > 2 pcs	M%	1,0 max.
Leaves fragments (/10kg)	PC	10 max.
Stalks (/10kg)	PC	50 max.
Critical harmful foreign bodies	PC	0
Exog. non harmful foreign bdy /100kg	PC	1 max.
Exogenous veg. foreign bodies /100kg	PC	1 max.
Insects and other pest animals	PC	0
Insects not easy to detect /1000kg	PC	1 max.

### V. Bacteriological characteristics /g

		Target	Tolerance
Total plate count (/g)	cfu	100000 max.	1000000 max.
Yeasts (/g)	cfu	5000 max.	50000 max.
Moulds (/g)	cfu	5000 max.	50000 max.
Enterobacteria (/g)	cfu	1000 max.	10000 max.
E.Coli (/g)	cfu	10 max.	100 max.
Staphylococcus aureus (/g)	cfu	100 max.	1000 max.
Salmonella (/25g)	cfu	0	0
Listeria M. (/25g)	cfu	0	0

### VI. Nutritional values - declaration per 100g (calculated)

Energy (kJ/kcal)	192/45
Fat (g)	0,60
of which saturates (g)	0,05
Carbohydrate (g)	6,10
of which sugars (g)	5,90
Fibre (g)	4,90
Protein (g)	0,60
Salt (g)	<0,01

### VII. Packaging requirements / Storage condition

Shelf-life product:	730	days
Minimum shelf-life product at delivery:	180	days
Shelf-life defrosted fruits:	24	hours
Shelf-life defrosted pasteurized purees:	14	days

#### Never refreeze thawed products

Delivery and storage temperature frozen products:	max. -18°C +/-3°C
Storage temperature defrosted fruits and purees:	4°C to max. 10°C
Delivery and storage temperature fresh and aseptic products:	4°C to max. 10°C

Packaging information	- Product designation / product code
	- Net weight.



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- Lot number.
- Best before date (BB).
- Storage conditions.

Packing:	4 X 2,5 KG
Description Packaging	Dira bags (PE) in carton
EAN13	5410302006627
EAN128	(01)15410302006624
Standard palletisation	9 carton x 8 layers = 72 carton = 720,0 KG

Remark: This product specification is liable to the season and the crop.

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