

	Title		Document Number
	NFC Blueberry Puree		FG- QA-TDS-230
Review Date: May 20, 2025	Revision No: New		Page 1 of 1
Approved By: David Medeiros	Revision Date: N/A		

Product Description: Blueberry Puree is prepared from wholesome raw materials suitable for use in food products. This product contains no added sugar, acid, flavor, preservatives, or color. This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120.

Kosher Designation: This product is designated *Kosher Pareve* in accordance with the Orthodox Union or rabbinical associations recognized by the Orthodox Union.

Raw material Description:

- Processed from freshly harvested or frozen California (USA) grown blueberries
- Identification Method: Fruit inspection at Sunmet Juice Co. manufacturing plant in Tulare, California

CHEMICAL/PHYSICAL	SPECIFICATON	METHOD
Brix (Soluble Solids)	8.0 minimum	Refractometer
pH	2.50 to 4.00	pH Meter
Acidity	0.20 to 1.80 % w/w as citric	Titration
Appearance	Typical for Blueberry; dark purple color with good clarity	Visual Evaluation
Flavor/Odor	Typical of Blueberry, characteristic flavor with sweetness, free from fermented, metallic, or other objectionable flavors or odors	Sensory Evaluation

MICROBIOLOGICAL	SPECIFICATON	METHOD
Aerobic Plate Count	<2000 CFU/g	AOAC 990.12
Coliform	<10 CFU/g	AOAC 991.14
Yeast	<1000 CFU/g	AOAC 2014.05
Mold	<1000 CFU/g	AOAC 2014.05

Lot Code Format:	[fruit code (BB), Puree Designation(P) Julian date, last digit of the year] e.g.: BBP1405 = Blueberry produced on 140 th day of 2025
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Packaging

- Steel open head drums with 2 poly liners, 400 lb. fill.
- High-Density Polyethylene (HDPE) Pails, 40 lb. fill.

Recommended Storage: Store in original sealed container under frozen conditions ≤0°F (-18°C).

Shelf Life: At least 3 years, in unopened containers following recommended storage conditions.

Shipping: Ship via refrigerated vans frozen 0°F.

Ingredient Listing: Blueberry