



GROUND VALUE



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PRODUCT SPECIFICATION

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PRODUCT NAME: Blueberries 2nd Grade (IQF)

PRODUCT DESCRIPTION: Blueberries Cultivated.

FLAVOUR/AROMA: Typical Blueberries with no detectable off flavours or aromas.

COLOUR: Deep red/purple, no white edges.

PHYSICAL PARAMETERS: Refer grade B of grading definitions later in this specification.

CHEMICAL SPECIFICATIONS:

Comply with the Australian Food Standards and New Zealand Food Standards Code.

MICROBIOLOGICAL SPECIFICATIONS:

E.coli: <3/g

Listeria monocytogenes: not detected in 25g

Salmonella: not detected in 25g

GENETICALLY MODIFIED ORGANISM DECLARATION:

This product does not contain genetically modified material.

PACKAGING:

Food grade polyethylene bags in labeled new cartons.

LABELLING REQUIREMENTS:

Best before/contents wt/company name & address.

STORAGE REQUIREMENTS: < -18°C

SHELF LIFE: minimum 2 years from processing when held at < -18°C

COUNTRY OF ORIGIN: Canada, USA, Chile.

APPLICATION/USAGE: As a stand-alone fruit or ingredient.

PRODUCT SPECIFICATION: Blueberries 2nd Grade IQF (cont'd)

NUTRITIONAL INFORMATION		
SERVE PER PACKAGE: 20		
SERVE SIZE: 50gm		
	PER SERVE	PER 100g
ENERGY	102.5 kJ	205 kJ
PROTEIN	0.3 g	0.6 g
FAT	0.0 g	0.1 g
SATURATED FAT	0.0 g	0.0 g
CARBOHDRATE TOTAL	5.5 g	11.0 g
SUGARS	5.5 g	11.0 g
SODIUM	0.0 mg	0.0 mg

ALLERGEN DECLARATION:

This product does not contain any mandatory allergens.

ALLERGENS	Name of Allergen	Specify % of derivative in product	Specify % in allergen derivative	DIRECT INGREDIENT		CROSS CONTAMINATION	
				Yes	No	Yes	No
Cereals containing gluten (i.e.wheat, rye, barley, oats, spelt)					✓		✓
Crustaceans and products					✓		✓
Eggs and egg products					✓		✓
Fish and products					✓		✓
Peanuts and products					✓		✓
Soybeans and products					✓		✓
Milk and products					✓		✓
Nuts and products					✓		✓
Seasame seeds and products					✓		✓
Sulfur dioxide and sulphites at concentrations					✓		✓
Lupin & Lupin Products					✓		✓
Honey and Royal Jelly and products					✓		✓

PRODUCT SPECIFICATION: Blueberries 2nd Grade IQF (cont'd)**GRADING DEFINITIONS:**

	GRADE A (Maxima)	GRADE B (Maxima)	GRADE C (Maxima)
COLOR:			
1. Red/Purple Berries (by count)	5%	10%	20%
DEFECTS:			
1. Cap stems (by count)	10	20	35
2. Leaves, Large Stems (by count)	0	2	4
3. Green, Damaged or Undeveloped (by count)	10/5	16/8	20/10
4. Clusters (by count)	1	2	4
CHARACTER:			
1. Crushed, Mushy or Broken (by weight)	6%	10%	20%
2. Visible Mould or Anthracnose	0	0	0

Total Score to achieve Grade A must be 90 or above (See Grading Sheets for scoring)

Total Score to achieve Grade B (SHATTER PACK) must be 80 or above (See Grading Sheets for scoring)

Total Score to achieve Grade C must be 70 or above (See Grading Sheets for scoring)

SIZING:

Grade A – Large, typically min. 12mm up to 20mm. some minimal variation possible due fruit shape.

Grade A – Small, typically <12mm with some minimal variation possible due fruit shape.

Grade B – Generally mixed sizing but kept within a tolerance of 8 – 25mm. Grade C can include

Grade C - Generally mixed sizing but kept within a tolerance of 8 – 25mm. Can include “Mummy” fruit.

Run of Crop – Generally random sizing from small (8-10mm) to large (30mm)

FREEZING:

Generally better grades are quick frozen using either trays or belt freezing through tunnels. This is a more expensive way to freeze but results in smaller ice crystals forming with consequently less moisture loss and better presentation after thawing.

Cheaper fruits are mainly case frozen as this is the most cost effective way to freeze. The opposite effect occurs to snap freezing.

NOTES:

Basis for Standard & Definition of Factors from U.S.D.A. Standard (1957)

Sample size to be: 454 grams

Samples taken per pallet: 3 (for pallets in excess of 600kg)

A sample containing 6 green berries and 4 damaged or undeveloped (6/4) may be graded A, however a sample with the count 4/6 may not be graded A. The total in both categories may not exceed 10, the total in the second category may not exceed 5.