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|  | Final Product Technical Specifications | | DG-SG-BC - 336 | | |
| | STANDARD BLUEBERRIES | | Version 10 Page 1 | | |
| Description: Product frozen at -18°C, picked with particular features of colour, smell and flavour, processed under high quality standards and safety standards. The product does not contain GMO; Does not contain allergens; Withot additives. | | | | | |
| Product Origin: Chile. | | | | | |
| Ingredients: 100% Blueberry. | | | | | |
| PRESENTATION | | | | | |
| Format: 1 x 13,61 Kg or customer requirements. | | Packaging: Blue polyethylene bag. Cardboard box, blue packing tape. | | | |
| Format: 10 x 1 Kg or customer requirements. | | Packaging: Polyethylene bag. Cardboard box, blue packing tape. | | | |
| CHARACTERISTICS | | | | | |
| Microbiological | | Physical (Sample 1000 gr) | | Nutrition facts | |
| Item | Tolerance | Item | Tolerance | (100 grs) | |
| Aerobic Plate Count | < 5*10 ⁵ cfu/gr | pH | 3,0-4,0 | Water | 84,21 gr |
| Enterobacteriaceae | < 5*10 ⁴ cfu/gr | °Brix | min. 12 | Energy | 57 Kcal |
| E. Coli | < 10 ² cfu/gr | Foreign Matter | Absence | Protein | 0,74 gr |
| Salmonella in 25 grs. | Absence | Vegetal Foreign Matter | Absence | Total Lipid (fat) | 0,33 gr |
| Listeria | Absence | Leaves < 1cm2 | 1 unit/Kg | Fatty Acids, Total Saturated | 0,028 gr |
| | | Leaves > 1cm2 | 2 unit/ 10Kg | Carbohydrate | 14,49 gr |
| | | Size | 8-16 mm | Sugar, Total | 9,96 gr |
| | | Mouldy Damage | 1% | Fiber Total Dietary | 2,4 gr |
| | | Deformed/Mashed | 3% | Sodium | 1 mg |
| | | Red Immature | 0,5% | | |
| | | Purple | 5% | | |
| | | Dehydrated | 3% | | |
| | | Calix | 10 unit/Kg | | |
| | | Damages (insects, russet | 3% | | |
| | | Green Tips | 2% | | |
| Reference RSA 978 | | | | Reference: USDA basic Report 09050 | |
| Storage | | Product must be stored at a temperature minimum of -18°C. Once frozen, it is recommended not to freeze again. | | | |
| Distribution | | In lorries with temperature control, minimum at -18°C. | | | |
| Duration | | 24 months from elaboration date, under recommended temperature conditions | | | |
| Intended use | | Suitable for all consumers For consuming in direct way and indirect in culinary preparations | | | |
| Company information: Berries Chile S.A., Sanitary Certificate N° 224. Address: San Antonio de Lamas km 2,8, Linares, Región del Maule, Chile. Phone: 56-073-1970203 | | | | | |

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| Issue: Quality and Safety Assurance Chief | Review and Approve: Operations Manager |
| Date: 25/09/20 | Date: 25/09/20 |