

TECHNICAL SPECIFICATION

FROZEN BLUEBERRIES (AVAILABLE CONVENTIONAL & ORGANIC)



PRODUCT DESCRIPTION

Made with Blueberries, we use fresh fruit, being selected, disinfected, washed, frozen and packed according to the client requirements.

PRESENTATION

Organic & Conventional Blueberries, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethylene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	> 9°
PH	3.5 - 4.9
FLAVOR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	Objective Size: >10 mm
BROKEN / CRACKED	6% Maximun per count
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
COLORLESS / GREEN	5% Maximun per count
OVERRIPE	5% Maximun per count
FOREIGN MATERIAL	Abscent
LARVAE AND INSECTS	Abscent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEASTS AND MOLDS	< 5,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LYSTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.

