

## PRODUCT DATA SHEET

### BLUEBERRY FRUIT PUREE

**PRODUCT DESCRIPTION:**

Blueberry Puree is prepared using fresh, sound, properly ripened blueberries. The product shall be prepared, processed, packaged and delivered in accordance with current good manufacturing practices and under strict sanitary conditions to assure good product definitions. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

**VARIETY:**

Typically approved Cultivated and Wild blueberry varieties and/or blends thereof.

**FLAVOR/AROMA:**

Pleasant blueberry flavor and aroma; shall be free of objectionable flavors and odors

**APPEARANCE/COLOR:**

Uniform, typical of blueberry puree

**PROCESS TYPES:**

- Micronized or variable final sieve size to meet customer needs
- Seeded or seedless
- Frozen, Pasteurized or Aseptic

**INGREDIENT OPTIONS:**

- Conventional
- Organic
- May have citric acid and/or ascorbic acid added

**PRODUCTS:**

Blueberry Puree, Single Strength

Blueberry Puree, Concentrated

**COUNTRY OF ORIGIN:**

U.S.A.

**KOSHER:**

These ingredients meet the kashruth requirements of the Union of Orthodox Jewish Congregations of America.

**PACKAGING:**

Packing options may include bag-in-boxes, drums, totes and poly pails. (Sizes may vary)

**SHELF LIFE AND STORAGE RECOMMENDATIONS (Samples may be frozen):**

Storage Temperature:	<u>Ambient &lt;70°F</u>	<u>Refrigerated &lt;45°F</u>	<u>Frozen &lt;0°F</u>
Aseptic Puree (Berries)	6 months	18 months	Not recommended
Pasteurized Purees	Not recommended	Not recommended	2 Years

For more documentation please contact [DocumentControl@treetop.com](mailto:DocumentControl@treetop.com)

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