PRODUCT DATA SHEET
BLUEBERRY FRUIT BAR BASE
Item# 507088

PRODUCT DESCRIPTION:
The prepared base will be made from properly ripened, washed, sorted, juiced blueberries. The base will be mixed with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Blueberries, Blueberry Puree Concentrate, Water, Sugar, Natural Flavor, Citric Acid, Potassium Sorbate added as a preservative.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: May contain 20 – 51% input Grade A/B+ fruit and 51-82% Grade B fruit with the product to contain no more than 102% fruit on a single strength basis.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 25.0° ± 2.0° (Solids by Refractometer)
pH: 2.8 – 3.45
Titratable Acidity: 1.10 ± 0.2 wt/wt citric
Density: 9.20 lbs./gallon ± 0.08 lbs./gallon
Appearance/Color: Typical of blueberry base
Microbiological:
  Total Aerobic Plate Count <1000 CFU/g
  Yeast and Mold Count <1000 CFU/g
  Coliform Count <10 CFU/g

PACKAGING:
Packaging: Two (2) four (4) ml liners in a fifty-five gallon plastic drum w/locking lid.
Fill Weights: 420 lbs net weight per drum
Palletization: Four (4) drums per 40”x48” GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. Cardboard slip sheet will be applied to bottom of pallet. The pallet will be stretch wrapped to protect from storage debris.
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below < 0° F. at producing locality. Product will be shipped and stored frozen at or below 0° F. after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at <0° F.
Refrigerated (<45°F): Forty-five (45) days at 35° - 45° F from the time product is pulled from the freezer. Thawing may take up to 10 days.
Ambient (<70°F): Not recommended

For more documentation please contact DocumentControl@treetop.com

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Blueberry Fruit Bar Base  
Item Code: 507088

**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>106.63</td>
</tr>
<tr>
<td>Protein</td>
<td>0.53 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>26.84 g</td>
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<tr>
<td>Dietary Fiber</td>
<td>1.22 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>24.37 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.25 g</td>
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<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
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<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
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<tr>
<td>Cholesterol</td>
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<tr>
<td>Vitamin A  IU</td>
<td>69.71 IU</td>
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<tr>
<td>Vitamin C</td>
<td>6.87 mg</td>
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<tr>
<td>Calcium</td>
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<tr>
<td>Iron</td>
<td>0.32 mg</td>
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<tr>
<td>Potassium</td>
<td>60.04 mg</td>
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<tr>
<td>Sodium</td>
<td>5.71 mg</td>
</tr>
<tr>
<td>Ash</td>
<td>0.22 g</td>
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</tbody>
</table>

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