Product Data Sheet
Blueberry Variegate
Item Code: 509253

PRODUCT DESCRIPTION:
The prepared variegate will be made from ripened, washed, sorted, sieved and concentrated blueberries. The blueberries will be combined 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:
Water, Sugar, Blueberry Puree Concentrate, Modified Food Starch, Carrot Juice Concentrate, Blueberry Juice Concentrate, Natural Flavor, Locust Bean Gum, Guar Gum, Citric Acid, Potassium Sorbate.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 45.0° +/- 2.0° (solids by refractometer)
pH: 3.2 +/- 0.2
Viscosity: 2-4 cm Bostwick (at 40°F, for 30 seconds on stirred variegate)
        4-7 cm Bostwick (at 70°F, for 10 seconds on stirred variegate)
Density: 10.03 lb/gal at target brix
Microbiological: Microbiological testing will be performed on each lot
    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 (55) gallon plastic drum w/locking lid.
Fill Weights: 450 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. A cardboard slip sheet will be applied to the bottom of the pallet. The pallet shall 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
STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F. at producing locality. Product will be shipped and stored frozen at or below 0°F after leaving producing plant until delivered to customer unless otherwise requested.

Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing remove any stretch-wrap and/or pallet caps and arrange pallets in cooler to maximize air flow around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at or below -10° F.
Refrigerated (<45°F): Forty-five (45) 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
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NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>175.68</td>
</tr>
<tr>
<td>Protein</td>
<td>0.23 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>44.64 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.02 g</td>
</tr>
<tr>
<td>Sugar-Total</td>
<td>41.33 g</td>
</tr>
<tr>
<td>Fat-Total</td>
<td>0.06 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Water</td>
<td>54.31 g</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>20.00 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0.20 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>5.64 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.27 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>64.05 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>8.04 mg</td>
</tr>
</tbody>
</table>

Nutritional information was done using the ESHA Genesis Nutritional Labeling Program with adjustments made for processing. Component information was based on input of lab analyses of those individual components, as well as information provided in the Genesis system. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.

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