


	<b>TECHNICAL DATA SHEET</b> <b>PRODUCT SPECIFICATION</b>	DATE: 23/11/2023
		REVISION: 01
	<b>FRESH BLUEBERRY</b>	PAGE: 1/2

PRODUCT NAME	BLUEBERRY	
SCIENTIFIC NAME	Vaccinium spp.	
H.S. CODE	08.11.90	
COUNTRY OF ORIGIN	Peru	
CERTIFICATE	SENASA	
GENERAL DESCRIPTION	Blueberries are small berries, with a sweet flavor and a touch of acidity. Its skin is smooth and has a small opening at the top. They are considered one of the healthiest fruits on the planet due to their high antioxidant content.	
PROCESS	Selected Blueberries in qualities, free of artificial flavors and colors. During its manufacturing process, strict sanitary controls are maintained, conserving its organoleptic characteristics, under normal storage conditions.	
INGREDIENTS	100% Blueberries	
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Texture Foreign matters	Dark blue Characteristic Sweet to sour Uniformly firm and tender Absence
NUTRITION FACTS (100 g)	Energy (kcal) Protein (g) Carbohydrates(g) Fat (g) Fiber (g) Cholesterol Calcium (mg) Potassium(mg) Sodium (mg)	57 0 14.5 0 2.4 0 6 77 1
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Molds E.coli Samonella sp Pesticides	Max 5x10 <sub>3</sub> Max. 10 Absence/25 gr Absence
BENEFITS	<ul style="list-style-type: none"><li>- Reduce the risk of cancer.</li><li>- Helps fight diabetes.</li><li>- Promotes the presence of good cholesterol.</li><li>- Lowers blood pressure.</li><li>- Improve memory</li></ul>	

	<b>TECHNICAL DATA SHEET</b> <b>PRODUCT SPECIFICATION</b>	DATE: 23/11/2023
		REVISION: 01
	<b>FRESH BLUEBERRY</b>	PAGE: 2/2

<b>USE</b>	It can be eaten as a fruit, although its main use is the preparation of various derived products, such as preserves, jams, compotes, jellies and juices.
<b>PACKING MATERIAL</b>	Bags: Quantity of choice.
<b>SHELF LIFE</b>	14 - 29 days, after production date.
<b>STORAGE</b>	Keep -0.6°C y 0°C
<b>LABEL INFORMATION</b>	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement.

