

## Blueberry Juice Concentrate

### DESCRIPTION

Patagoniafresh Blueberry Juice Concentrate is prepared by removing the water from unfermented blueberry juice which has been obtained from washed, sorted, and sound blueberries.

Patagoniafresh Blueberry Juice Concentrate is a viscous red liquid 100% natural and contains no additives, preservatives, essence, flavorings or colorings of any kind.

Patagoniafresh Blueberry Juice Concentrate is prepared in accordance with HACCP and GMP regulations FDA 21 CFR Part 120, Part 110.

### CERTIFICATIONS

Kosher, Halal, HACCP, FSSC 22000, and ISO 50001

### PHISICAL AND CHEMICAL ANALYSIS

- Brix : 65 ± 1
- Acidity : 2.0 – 3,5% w/w as citric acid
- pH : 2.5 – 3.5
- Color : 0,20 min. Abs. at 520 nm
- Ratio (520nm/430nm) : Minimum 0,9
- Turbidity : Less than 20 NTU
- Pectin and Starch : Negative
- Foreign materials : Negative
- Pesticides and Heavy Metals : In accordance country of destination or customers' requirements

### ODOR AND FLAVOR

Typical of fresh blueberries and free of any off flavors.

### MICROBIOLOGY

- Total plate count : Less than 50 ufc/mL
- Yeast & mold : Less than 50 ufc/mL
- Osmophilic yeast & mold : Less than 50 ufc/mL
- Coliforms : Non detectable
- Alicyclobacillus (TAB) : Non detectable

*All the above information is for general guidance only. It is, to our best knowledge, true and accurate and can be adapted to the final specifications of the customer.*

### LABELING

Product name, manufacturer's name, production date, origin, lot number, packaging #, acidity, brix, net and gross weight, gallons content, PO # and others as per customer requirements.

### PACKAGING

- 60 gallon open head steel drums with double high-density polyliner. Conventional and aseptic filling.
- 300 gallon plywood bin with high-density polyliner. Conventional and aseptic filling.

### STORAGE REQUIREMENTS

At 0°F (-18°C).

### SHELF LIFE REQUIREMENTS

Two years under storage conditions 0 ° F (-18 °C).