

IQF BLUEBERRY SPECIFICATIONS-2025

Product Description- IQF Blueberries (conventionally cultivated) that are processed and packed in conformance with good manufacturing practices and conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act.

Intended Use- Ready to eat or used as an ingredient.

General Description- Properly ripen Blueberry fruits, destemmed, and sorted optically/manually for all foreign material/colors/size/character, packed at HACCP accredited facility under FSMA Compliance.

Kosher checked-Yes, globally accepted Pareve Status.

Vegan food- Yes, as no animal sourced product is used at all.

Country of Origin - Grown and Processed in Canada.

Availability of Supply- Throughout the year.

Regulatory Requirements- They meet all regulatory standards for food as set by Agriculture Canada, CFIA, Health Canada, USDA, and USFDA. The Safe Food for Canadians Act, Record of License Number is 4CDCMFWT.

Ingredient- 100% Blueberries disinfected by 200 ppm chlorine for 1 minute and washed again to remove the chlorine residues.

Additives/Preservatives/Artificial Flavors/Colors- None.

Additional: None of the following i. e. gelatin, gluten, PHO's, allergens, enzymes, sulfites, GMOs, or animal products are used in our product.

Irradiations- No irradiations. Cultivated in non-radiological zone.

Insect Pests and Diseases- Free from insect pests, larvae, eggs etc.

Foreign Objects-None. Optical, Mechanical and Manual checks are applied.

Checked for stones, metals, glass, ceramic, plastic, wood etc.

Control Measures- A chlorinating flume (critical control point), three grooves over the flume to catch stones, rocks, or other heavier objects (control point), a magnet (control point), a metal detector (critical control point having sensitivities as Fe-2.0 mm, non-Fe-2.5 mm and Stainless Steel-3.5 mm) and manual sorting on the inspection belt. The temperature of the IQF fruits is checked (should always be less than -18°C/0.5 F) just before sealing of the finished product box and logged. Each control measure is periodically monitored and logged by the HACCP system operator. The logs are verified daily by the Controller/Quality Assurance.

Flavor- Good characteristic normal flavor, free from objectionable flavors/odors.

Color- Uniform dark blue colored mature berries with minimum possible red, purple, and green fruits.

Character- Firm, fleshy, whole, destemmed, intact berries with minimum possible crushed, mushy, and broken fruits.

Brix (°Bx)- 13-15.

pH- 2.8-3.8

Size- Uniformly graded. **Large>12.7mm (1/2")>Small.**

Usual Berry Count per pound- Large<290 <Small.

Grade- Grade A is having the overall **score >90** and the overall score between 80-89 is considered Grade-B as per grading sheet recommended by USDA. The Grade-B generally contains more of split/broken/colored berries.

Defects- No leaves, foreign berries, minimum possible stems and minimum possible green or undeveloped or diseased or stemmed berries per lb. are present.

Packaging Material- Packed in clean and intact Corrugated IQF boxes of 30 lbs. (13.60 Kgs.) IQF blueberry boxes

Inner Packaging: Food Grade Poly Liner with a minimum thickness 2.0 mil which are filled and hand folded.

Outer Packaging: Packed in clean and intact Corrugated cases having dimensions (length x width x height in inches) of 15.75"x11.75"x9.0" with freezer grade adhesive tape of contrasting color. No metal staples are there.

Pallet Composition-The Heat-Treated wooden pallet has 60 boxes i. e. 10 boxes in 6 layers on it and it is covered and wrapped mechanically. Finished product pallet itself contains pallet number, lot code, product, and production date. The full pallet has dimensions (length x width x height in inches) of 48"x 40"x 60" approximately. The net pallet wt. is 1800 lbs. and gross wt. is 1920 lbs. approximately.

Information on the boxes- These boxes do have information in bilingually printed in English as well as in French which includes,

- Manufacturer name, address, and logo
- Registered establishment number from regulatory body,
- Product description, IQF product, net weight, lot code number,
- Product of Canada,
- Production and expiry dates,
- Statutory instructions i. e. Keep Frozen all the time and prescribed temperature,
- HACCP accreditation and Kosher checked sign.

Traceability and Lot Code Interpretation- All the IQF/Frozen Blueberry pallets do have the Lot codes as; Julian Date (number of the day in current calendar)– Grower number e. g. 191-65, 231-279, 267-600 etc.

If the product is repacked, then lot number will be as; Julian Date – Grower Number-RE (Re-run)

For example: 282-65 RE, 303-340 RE etc.

Storage- The IQF product is stored at/below -18°C (-0.5 F) all the time from packing to loading. Pallets are kept according to the lot numbers. Inventories are maintained.

Loading Instruction- Each trailer is checked for cleanliness, precooling and after loading sealed. Reefer temperature is set at -23.5°C (-10 F). The Packing List or Reefer Load Sheet is filled with the lot numbers of the pallets being loaded in the reefer trailer which is sealed after loading. The seal number is provided on the Bill of Lading.

Sewage/Sludge Use- None.

Pesticides Residues- The analysis from the accredited external laboratory is provided.

Heavy Metal Residues- The analysis from the accredited external laboratory is provided.

Certificate of Analysis- The microorganisms are got checked from accredited external laboratory and CoA is provided.

The guidelines limits followed are,

Indicator microorganisms

Aerobic Plate Count- < 20,000 cfu/g

Yeast and Mold Count- < 10,000 cfu/g

Total Coliforms Count- < 100 cfu/g

***Staphylococcus aureus*-** < 10 cfu/g

and

Pathogens

***E. coli* O157: H7-** Negative/25 g

***Listeria monocytogenes*-** Negative/25 g

***Salmonella*-** Negative/25 g



For any questions please do not hesitate to contact at 604-864-4900 or qc@apfruitgrowers.ca.

Thank you and Kind Regards,

Quality Assurance

A&P Fruit Growers Ltd.

1794, Peardonville Rd.,

Abbotsford BC CANADA

V4X 2M4

Dated: January 1, 2025

These specifications are reviewed and found to be, in compliance with the customers specifications.

Jasmeet Bath,

The Controller

A&P Fruit Growers Ltd.

Date: January 1, 2025