Soc. Com. y Agrícola Kesco Chile y Cía. Ltda.

Exportadora de productos agropecuarios y servicios agrícolas

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Product	Cultivated Blackberries IQF	
Variety	N/A	
Size	200 - 300 units/ kg	
Product description	IQF Blackberries are prepared from fresh, sound, clean and properly ripened fruits, which are harvested, selected, individually quick frozen and packaged, optimally preserving all their goodness and natural flavour.	
Ingredients	100% Cultivated Blackberry	
Origin	Chile	

Organoleptic Characteristics	
Appearance	Whole, healthy, equally ripe fruits
Texture	Firm, tender, juicy, not mashed
Colour	Characteristic of mature blackberries- uniform, purple-black colour
Odour	Typical of fresh blackberries, free from stale, musty or otherwise foreign odours
Flavour	Good, fresh, characteristic of the product. No spoilt or musty taints or flavours

Defects		
Description		Tolerance Established based on a sample unit from 1 kg
Clumps	More than 3 berries welded together which cannot be separated	1,5 %
Pulp / juice pieces	Any lumps of pulp and/or juice frozen together	0,3 %
Foreign material	Any foreign non-vegetable material or toxic vegetable material	NIL
Foreign EVM	Any non-toxic vegetable material not from the product plant	NIL
EVM	Any harmless vegetable material from the product plant	
Minor	Pieces less than 1 cm	4 units
Major	Pieces larger than 1 cm	NIL
Total EVM	Total major, minor, plugs, stalks or calyx	4 units
Count per kg	Count of 1 kg frozen berries taken at random	200- 300 units
Blemished fruit Any berries showing blemish of any kind (includes shrivelled)		2 units
Damaged fruits	Any incomplete, broken berries or crushed berries	1 %
Mould	Any berry or part of a berry showing mould growth	1%

Colour variation	Any berries of red colour	10 %
Larves / insects	Any insects or other pests	1 unit

Nutrition Facts

Serving size 100 gr.

Amount per selected serving		
Calories	43.0 (180 kJ)	Calories form Fat 4.1 (17.2 kJ)
		% DV
Total fat	0.5 g	1 %
Saturated fat	0.0 g	0 %
Monounsaturated Fat	0.0 g	
Cholesterol	0.0 mg	0 %
Sodium	1.0 mg	0 %
Potassium	162 mg	5 %
Total Carbohidrate	10.2 g	3 %
Dietary Fiber	5.3 g	21 %
Sugars	4.9 g	
Protein	1.4 g	3 %
Vitamin A	214 IU	4 %
Vitamin C	21.0 mg	35 %
Vitamin E	1.2 mg	6 %
Calcium	29.0 mg	3 %
Iron	0.6 mg	3 %

Percent Daily Values (%DV) are for adults or children aged 4 or older, and are based on a 2,000 calorie reference diet.

Microbiological Characteristics		
Total Aerobic Mesophilic Counts	< 50.000 cfu/ g	
Coliforms Total	< 100 cfu/ g	
E. coli	< 10 cfu/ g	
Enterobacteriaceae	< 1.000 cfu/ g	
Staphylococcus aureus	< 10 cfu/ g	
Yeast and Moulds	< 10.000 cfu/ g	
Salmonella	absence in 25 g	
Listeria monocytogenes	absence in 25 g	

General Requirements

The raw material are produced, packed and transported according to Good Manufacturing Practices (GMP) and HACCP principles.

Metal detector	The product is passed through the metal detector before delivery.
° Brix	from 9° to 14°
GMO	absence
Ionization treatment	absence
Allergens substance	absence

Last reviewed date: January 9th, 2024