

DESCRIPTION**IQF Frozen Wild Blueberries 1/30 lb Wyman Grade A**

Wyman's IQF frozen Wild Blueberries are grown under strict control using the latest in agricultural techniques and harvested within hours of peak ripeness from carefully tended wild blueberry lands. Wyman's Wild Blueberries are kosher.

SPECIFICATIONS

Grade	Meets or exceeds Wyman Grade A specifications for frozen blueberries
Flavor / odor	Typical frozen wild blueberry flavor with no off flavors
Fruit color	Uniform dark purple color.
Size:	Range about 800 to 1800 per pound (Field run)
Brix	Minimum 8 Brix (Typically 10 to 14 Brix range)

Microbiological Specification

Aerobic Plate Count	Less than 10,000 cfu/g
Molds & Yeasts	Less than 2,000 cfu/g
Coliforms	Less than 100 cfu/g
E. coli	Less than 10 cfu/g
Salmonella sp.	None detected in 25g
Listeria monocytogenes	None detected in 25g
Staph. Aureus	None detected in 25g

Packaging Information

Case (inches): L 15.50 W 11.50 H 8.50
 Cube: 0.88 ft³ / 0.0248 m³ TI/HL= 10/6 60 /pallet
 Net wt.: 30 lb / 13.6 kg
 Net wt. 30 lb (13.6 kg) Gross wt. 31 lb (14.07 kg)
 Premium heavy-duty brown Kraft case with Wyman's logo
 15.5" x 11.5" x 8.5" (39)

Storage Information

Store frozen below 0 degrees F (-18 degrees C)

Ingredient Labeling

Wild blueberries (100%)

Case Code**Coding Information**

Line 1: [Best by date 3yr mmddyy] [Time hh:mm]
 Line 2: [Facility number] [-] [4 digit lot code] [Crop year letter]
 Example: 041523 13:30
 1-2000Q

Wyman's wild blueberries are prepared from properly sun-ripened, washed, cleaned and de-stemmed fruit that is laser-sorted to assure top consistent quality. Product is in complete compliance with the Federal Food and Cosmetic Act of 1938 as amended.

Wyman's wild blueberries are a natural wild crop that is managed using advanced Integrated Crop Management (ICM) techniques in order to minimize use of any herbicides, fungicides, or pesticides. Any such products used by Wyman's have been fully approved by the Food and Drug Administration (FDA) for use on low-bush (wild) blueberries and are applied strictly according to label instructions by trained and licensed applicators.

Wyman's processing facilities are regularly audited by reputable third-party auditing firms and all processing is done in an allergen-free environment under a strict HACCP food safety program. Wyman products are GMO-free.