

Specification
3451-01

DATASHEET

Jasper Wyman & Son

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Manuf. ID:
25000

Product of As Marked

Base GTIN- 00079900001790 Case GTIN- 10079900001797

DESCRIPTION

Wyman's IQF Frozen Blackberries 2/5 lb bag

IQF Frozen blackberries are quick frozen within hours of picking at peak ripeness. Quality is assured by the Wyman's quality team.

This product is packed in a handy food service 5 lb bag.

SPECIFICATIONS

Grade	Meets USDA grade A specifications for frozen blackberries
Brix	Minimum 8 Brix
Fruit color	Uniform dark purple to black

Microbiological Specification

Total coliforms:	Maximum 100 cfu/g
E. Coli:	Maximum 10 cfu/g
Salmonella:	Not detected in 25g
L. monocytogenes:	Not detected in 25g

Packaging Information

Case (inches): L 14.20 W 8.60 H 5.60
Cube: 0.4 ft³ / 0.0112 m³ TI/HL= 13/8 104 /pallet
Net wt.: 10 lb / 4.5 kg
Packed two printed polyethylene bags per case
Premium Kraft case 14.3" x 8.5" x 5.5" (36.2cm x 21.6cm x 14cm)
Gross weight: 11 lb (5)

Storage Information

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

Ingredient Labeling

Blackberries (100%)

Case Code

Coding Information

Bag code

line 1:[BEST BY] [2yr Best by date mmddyy]
line 2:[5N] [2yr Best by date mmddyy] [crop year letter]
[time cased hh:mm]
Line 3: [PRODUCT OF] [Country of Origin]
Example: BEST BY 041520
5N041520M 13:30
PRODUCT OF CHILE

line 1:[BEST BY] [2yr Best by date mmddyy] [time]
line 2:[PRODUCT OF] [Country of Origin]
Example: BEST BY 041520 13:30
PRODUCT OF CHILE

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

Wyman's blackberries and boysenberries are managed in order to minimize use of any herbicides, fungicides, or pesticides. Any such products used by Wyman's or its suppliers have been fully approved by the Food and Drug Administration (FDA) for use on cranberries and are applied strictly according to label instructions by trained and licensed applicators.

Wyman's processing facilities and copackers 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.