

IQF 4 BERRY MIX (GRADE A) * BELOW ZERO* BRAND

INGREDIENTS: Blackberries, strawberries, cultivated raspberries,

blueberries. The product contains no additives and or

preservatives.

BLANCH: This product is not blanched

FREEZING METHOD: Individual quick frozen (IQF)

PRODUCT BREAKDOWN: 25% raspberries

25% blackberries (uncalibrated)

25% blueberries (cultivated, uncalibrated)

25% strawberries (20-30 mm)

*the individual berries mentioned above shall be reasonably uniform in size i.e. 75% by count shall not vary in size more than 1/8 "in diameter.

ORGANOLEPTIC STANDARDS The product possesses a good characteristic normal odour,

flavor and aroma, typical of the 4 fruits.

COLOR: reasonably uniform bright color, characteristic of each fruit.

Free from significant internal and external discoloration.

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood.

MINOR DEFECT: product shall be reasonably free from internal damages,

bruises, peel,

Decay, immature berries, green caps. (10% maximum)

For the blackberries:

Maximum 2 immature or 1 dry berry.

Maximum 2 pieces of leaf larger than 4 mm

Maximum 2 cap stems loose or attached.

For the raspberries:

Maximum 2 cap stems loose or attached

Maximum 2 immature (green tipped) or dried berries

Minimum of 90% intact berries, not broken

For Blueberries:

Maximum $3.2\ \text{sq}$ cm of loose leaves, large stems and other harmless material.

Maximum 15 berries that are green berries or immature or edible berries other than blueberries, if nor more than 5 of the 15 berries are immature

Maximum 5 clusters in all sample unit or single container.

Maximum of 20 cap stems present.

For Strawberries:

Maximum 2 uncapped berries with stems

Maximum 3 immature (green) or 1 dried berry.

Maximum 2 pieces of leaves of a total of 1/4" sq.

Maximum 5% by count of the berries showing any visible mechanical or insect damage.

If any 2 of the defects mentioned above reach the allowable maximum tolerance, all other defects must be absent.

MICROBIOLOGICAL COUNT: 100 000 CFU/g Max Total plate count:

Total coliform: 100 CFU/q Max E.Coli: 10 CFU/g Max Listeria Monocytogenes Negative in 25g Salmonella Negative in 25g

*The above microbiological values must be met from the time of departure at the country of origin to the entry in Canada.



GMO STATEMENT This product has not been or is not issued genetically modified

and it does not contain ingredients that have been genetically

modified.

PESTICIDES Maximum residue levels established by Canadian authorities

are respected.

FOOD SAFETY Food safety standards such as third-party audits are required.

ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

^{**} Manufacturing plant has cross contamination prevention controls in place

STORAGE AND HANDLING: Transport and store at 0 °F or colder

SHELF LIFE: 24 months at 0 °F or colder

NUTRITIONAL INFORMATION: per portion of 80 g

Nutrition Facts Valeur Nutritive Per 3/4 cup (80 q) pour 3/4 tasse (80 q)			
Calories 46 % valeur quotidi			
Fat / Lipides 0 g Saturated / saturés 0 g + Trans / trans 0 g	0 % 0 %		
Carbohydrate / Glucides 6 g Fibre / Fibres 3 g Sugars / Sucres 6 g	8 % 6 %		
Protein / Protéines 1 g			
Cholesterol / Cholestérol 0 mg			
Sodium 3 mg	1 %		
Potassium 169 mg	6 %		
Calcium 4 mg	2 %		
Iron / Fer 0.7 mg	5 %		
*5% or less is a little , 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup			

PACKAGING: 5X1 Kg Code 6556

PREPARATION



Let product thaw at room temperature. The product can be used as is or in fruit salads, smoothies etc. Refrigerate unused portions Do not refreeze

Revised 09/2019