

### M500-250 Marionberries



Issue Date: 8/28/2020	Revision:	В	Manufacturer Item #	MB5x525TR1
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# PRODUCT DESCRIPTION Properly ripened, clean, fresh Marion blackberries

PHYSICAL ATTRIBUTES								
Appearance:	Individual froz	Individual frozen berries						
Color:	Dark red to bla	Dark red to black						
Flavor:	Typical of mat	Typical of mature, properly prepared Marionberries						
Pack Size:	5 x 5 Lbs.	5 x 5 Lbs.						
Case Dimensions:								
L[depth]xWxH in.	13	15.5	9	Case Cube(ft <sup>3</sup> ):	1.0495	Pallet Conf. (TI / HI)	9	6

### INGREDIENTS

FRESH MARIONBERRIES.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	64		
TOTAL FAT (g)	0.43		
SATURATED FAT (g)	0.015		
TRANS FAT (g)	0		
CHOLESTEROL (mg)	0		
SODIUM (mg)	1		
TOTAL CARBOHYDRATE (g)	15.67		
DIETARY FIBER (g)	5		
TOTAL SUGARS (g)	10.67		
ADDED SUGARS (g)	0		
PROTEIN (g)	1.18		
VITAMIN D (mcg)	0		
CALCIUM (mg)	29		
IRON (mg)	0.8		
POTASSIUM (mg)	140		



About 667 servings per con- Serving size 2 Tbs:	
	3 (17 6
Amount per serving Calories	10
% Dail	y Value
Total Fat 0g	09
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 0mg	09
Total Carbohydrate 3g	19
Dietary Fiber 1g	4
Total Sugars 2g	
Includes 0g Added Sugars	09
Protein 0g	
Vitamin D 0mcg	09
Calcium 5mg	09
Iron 0mg	09
Potassium 24mg	09

Brand Name:	Willamette Fruit	Net Weight: (Lbs.)	25.00
Case GTIN	0 00 22518 87311 2	Net Weight: (Kg.)	11.34
Kosher	Pareve	Gross Weight: (Lbs.)	26.50
Country of Origin	USA	Gross Weight: (Kg.)	12.02

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<30,000		
Yeast and Mold (cfu/g)	< 5000		
Coliforms (cfu/g)	<100		
E. coli (MPN/g)	<10		

<sup>\*</sup>The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

GENETIC ENGINEERING STATEMENT		
	Completely Produced with Genetic Engineering.	
	Partially Produced with Genetic Engineering.	
	May be produced with Genetic Engineering.	
X	NOT Produced with Genetic Engineering.	

STORAGE CONDITIONS			
Recommended Condition:	Best kept frozen (0°F).		

SHIPPING CONDITIONS			
Recommended Condition:	Best kept frozen (0°F).		

SHELF LIFE		
Recommended Shelf Life:	720 days at recommended storage conditions.	

ALLERGEN / SENSATIZER TABLE					
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT		
PEANUTS AND DERIVATIVES	NO	NO	NO		
TREE NUTS AND DERIVATIVES	NO	NO	NO		
EGG AND DERIVATIVES	NO	NO	NO		
MILK AND DERIVATIVES	NO	NO	NO		
SOY AND DERIVATIVES	NO	NO	NO		
WHEAT	NO	NO	NO		
FISH	NO	NO	NO		
CRUSTACEAN SHELLFISH	NO	NO	NO		
SULFITES > 10 ppm	NO	NO	NO		
MUSTARD	NO	NO	NO		
SESAME	NO	NO	NO		
GLUTEN	NO				
ARTIFICIAL FLAVOR SOURCE	NO				
FD&C ARTIFICIAL COLORS	NO				

# CODE FORMAT

Lot Code Explanation:
The lot code is a 6 digit number followed by the time: JJJ YLS TI:ME
JJJ= Julian Date
Y= Last # of the Year

# LABEL / CASE GRAPHICS

IQF Marionberry 5 - 5# Bags Lot # 190 013