

SINGLE STRENGHT BLUEBERRY PUREE

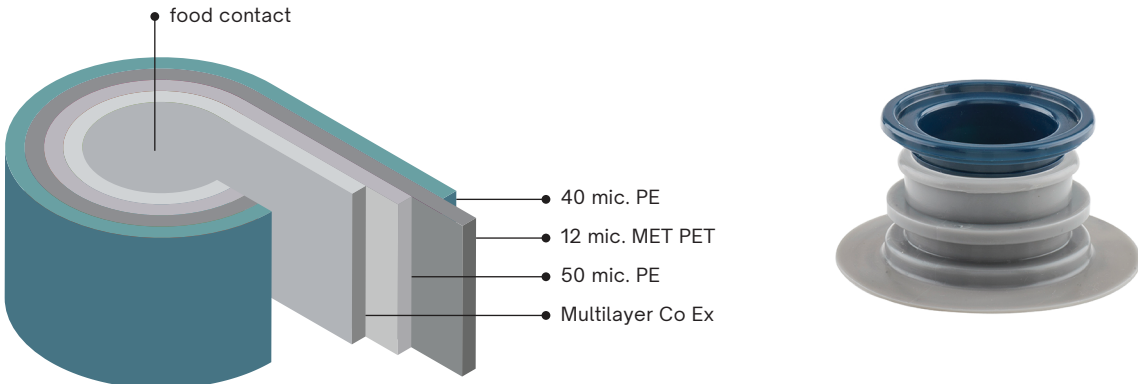
[BAG]



Description

Product Description	Berries, strawberries or berries, are red fruits grouped with this name, they belong to different botanical families. They are juicy, delicious, round fruits that group blueberries, blackberries, raspberries and strawberries, they have bright colors, bittersweet without bone and with seeds. Berries have become the fourth most exported agri-food product by Mexico. Many of the fruits known as berries have higher antioxidant capacities in relation to other fruits. Among its polyphenols are ellagic acid, anthocyanins, resveratrol that give antioxidant properties. The exquisite and colorful blueberry is named for the purplish color it takes during flowering, and for its sweet and fresh blueberry aroma. Blueberry puree is a product made from Mexican fruits. Blueberry puree is prepared using fresh, sound, properly ripened blueberries. Homogeneous and uniform product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean blueberry fruit. 100% Natural blueberry puree with no added sugar or artificial ingredients. Our blueberry fruit puree is pasteurized, aseptic processing and packaging allows a shelf life of 24 months, stored at room temperature.	
Critical Control Points	Critical control points Ingredients Additives Allergens Net Weight Country of Origin	Pasteurization (Temperature and holding time) Blueberries. Product does not contain additives. Product does not contain allergens. 44 lb (20 k) México
Process Description	Purees are processed in our facilities in compliance with Good Manufacturing Practices (GMP) per US Code of Federal Regulations 21CFR110 and Hazard Analysis and Critical Control Point (HACCP) 21CFR120 standards, from receipt of raw materials, cleaning and disinfection, pulping, screening, pasteurization, aseptic packaging, storage at room temperature and distribution of the final product. Thermal treatment guarantees product's safety, keeping its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation	

Packaging and Labeling

Primary Packaging Metallic high barrier bags	20 L High barrier aseptic bag. [670 mm length x 475 mm width] and 1-inch spout cap  food contact 40 mic. PE 12 mic. MET PET 50 mic. PE - Multilayer Co Ex All raw materials are Food Contact approved and comply with the FDA applicable requirement of title 21 of the Federal Regulation Code, & comply with EU directive 10/2011 + 90/128/EEC + 1935/2004 + (EC) No2023/2006.																						
Secondary packaging	Corrugated box																						
Labeling	Labels according to buyer’s instructions. Regular requirements: product name, lot number, net weight, production date, best before date, brix, origin country. Lot code EXAMPLE Lot followed of 9 digits <table><tr><td>LOT</td><td>0</td><td>0</td><td>2</td><td>Space</td><td>2</td><td>2</td><td>2</td><td>3</td><td>2</td><td>1</td></tr><tr><td></td><td colspan="3">No. batch</td><td></td><td colspan="2">Season beginning</td><td>Season ending</td><td colspan="3">Product code</td></tr></table> GMO Product does not contain Genetically Modified Organisms	LOT	0	0	2	Space	2	2	2	3	2	1		No. batch				Season beginning		Season ending	Product code		
LOT	0	0	2	Space	2	2	2	3	2	1													
	No. batch				Season beginning		Season ending	Product code															

Other Information

Intended use	Ready to use. Does not require cook. For consuming in direct way and indirect in culinary preparations
Not intended use	Do not leave the bag open, it can become contaminated.
Target consumers	Suitable for human consumption Suitable for any age group and social group. Babies and infants should ask pediatrician.
Vulnerable groups	There are no vulnerable groups known for this type of fruit.

Our product was formulated by development team, with backgrounds in food science, chemistry, microbiology, nutrition, sensory, culinary and engineering support.

Sensorial Analysis

Attribute	Description	Method
Appearance	Liquid, viscose uniform, free of foreign matters, admitting a separation of phase.	Visual
Visual Color	Intense black purple, and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Visual
Visual Flavor	Intense and characteristic of the ripe and healthy fruit, free of any strange flavor.	Sensory
Sensory Odor	Intense and characteristic of the ripe and healthy fruit.	Sensory

Physical and Chemical

Attribute	Unit Measuring	Minimum	Maximum	Method	Frequency
Screen	mm	0.5	0.5	Mesh analysis	Each lot
Brix (20°C) *No dilution	%	9.0	14.0	Direct refractometry	Each lot
pH (20°C) *No dilution		3.0	4.0	Reading direct potentiometric	Each lot
Acidity *% of citric acid	%	0.8	1.4	Titration	Each lot
Viscosity Bostwick (20°C / 5" / cm)		16.0	30.0	Bostwick direct	Each lot
Safety requirements / Physical Hazards					
Foreign bodies (Wood, plastic, glass, stones) (Metallic particles)	Absence of foreign materials		Sieve 0.5, 1.0 y 1.5 mm according to customer's requirements		Each lot
Seed, fiber, remains of leaves	Absence of foreign materials		Sieve 0.5, 1.0 y 1.5 mm according to customer's requirements		Each lot

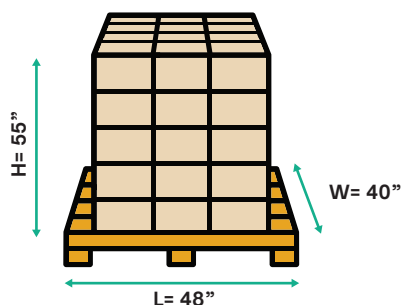
Heavy Metals	Unit Meas.	Limits	Method
Lead	ppm	0.3	AOAC 986.15 Ed. 19:2012
Mercury	ppm	0.1	AOAC 977.15 Ed. 19:2012
Cadmium	ppm	0.05	AOAC 985.35 Ed. 19:2012



Micro Organism	Limit	Method	Frequency
Total Plate Count	< 10 CFU/g	NOM-092-SSA1-1994/ AOAC 990.12	Each lot
Coliforms	< 10 CFU/g	NOM-113-SSA1-1994/ AOAC 991.14	Each lot
E. coli	Negative	NOM-113-SSA1-1994/ AOAC 991.14 BAM-Capitulo4 Apéndice 2	Each lot
Yeast and molds	< 10 CFU/g	NOM-111-SSA1-1994/ AOAC 997.02	Each lot
Salmonella	Absent in 25g	NOM-114-SSA1-1994	Each lot

 Packaging (Pallet Configuration)

60 box over a pallet grade B [48in x 40in]
Pallets are wrapped with plastic foil



 Label Example

ASEPTIC BLUEBERRY PUREE

Ingredients:
Blueberries

Produced on: Jan 17/2024 **Best by:** Jan 17/2026

LOT: 006 222321

Storage temperature:
Keep in dry and cool place between
45 - 65°F



Box #01

orders@wearepuree.com
120 Winborne Dr. Mooresville, NC 28115

Product from Mexico 

Nutrition Facts

200 servings per container

Serving size: 3.5 oz (100g)

Amount per serving
Calories **30**

%Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 0.16mg	0%
Potassium 45mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

