RAW MATERIAL SPECIFICATION

Material 11788

F-Wild Blueberries Canada-13.6KG EURO

Date : 08.02.2026

Origin	USA, Canada	*Style*	WILD, Uncalibrated, Stemmed, Cleaned, IQF
Variety	Vaccinium angustifolium or Myrtilles Sauvages	*Size*	CANADA AND USDA GRADE A
GMO status	Absence cfr EC 1829/2003 and 1830/2003	*Ionisation status*	No ionisation
Storage temp	-20℃ (General)	*Assured status*	
Agrochemicals	Cfr EC & Ind.Country legislation	*Shelf life*	24 months
Heavy metals	Cfr EC & Ind.Country legislation		
Other contam	Cfr EC & Ind.Country legislation		

Allergen status		**Nutritional data (per 100g)**	
Gluten	-	Energy	134,400 kJ
Crustaceans	-	Energy	31,800 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	6,000 g
Soybeans	-	Sugars	6,000 g
Milk	-	Fibers	1,800 g
Nuts	-	Proteins	0,600 g
Celery	-	Salt	0,003 g
Mustard	-	Sodium	1,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces #in-pack# min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel
Temperature checks	Final Packed product temperature not to be warmer than -18℃ (frozen) or 6℃ (chilled)
Weight Control Checks	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

Declaration
wild blueberries

Composition

Composition Code	Description	Country of origin	Amount

PROJUICE
2 Clyst Court
Hill Barton Business Park
Exeter EX5 1SA

Email : info@projuice.co.uk Tel 01395 239 500

F-Wild Blueberries Canada-10KG EURO

Composition			
Composition Code	**Description**	**Country of origin**	**Amount**
	BLUEBERRIES		

PROJUICE
2 Clyst Court
Hill Barton Business Park
Exeter EX5 1SA

Email : info@projuice.co.uk Tel 01395 239 500

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: More than 3 berries welded together which cannot be separated	/5000G	M%	0	0	5
Colour physical	Colour physical: The blueberries possess a blue-purple colour characteristic of well-ripened blueberries and that there may be present not more than five per cent by weight of blueberries that are a red-purple coloured excl. green berries.	/500G	M%	0	0	5
EVM Juice	EVM Juice: Pieces which are not whole fruit or broken pieces, loss of juice during production process	/500G	M%	0	0	0.50
EVM Leaf	EVM Leaf: Leaves from the blueberry bush.	/500G	CM2	0	0	1.61
EVM Stem	EVM Stem: Only cap-stems > 2 mm are counted.	/500G	PC	0	0	6
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/5000G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/5000G		0	0	0
Squached/crushed	Squached/crushed: Any piece which is not complete (split skin, crushed, half berries, #)	/500G	G	0	0	40
Under mature	Under mature: Any immature red coloured berries	/500G	G	0	0	25
Under ripe	Under ripe: Means blueberries that are not completely ripened and have a green colour anywhere on their surface	/500G	PC	0	0	6
Undeveloped	Undeveloped: Dried or mummified blueberries that have wrinkled or toughened skins	/500G	PC	0	0	10

ORGANOLEPTIC CHARACTERISTICS

Colour	Colour: Uniform good colour. Appearance of the berries is bright and the colour typical of well-ripened, properly processed berries.			0	OK/NOK	0
Flavour	Flavour: Fresh sharp, typical of ripe fruit not weak or watery, no musty or stale/fermented taints.			0	OK/NOK	0
Odour	Odour: Fresh typical of fresh blueberries, no stale, #off# of musty odours			0	OK/NOK	0
Texture	Texture: Uniform typical of fresh ripe fruit. The skins shall not be tough or leathery. Firm and fleshy.			0	OK/NOK	0

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit

E.coli		CFU/G		0	10	100
Listeria mono.		CFU(25)G		0	0	10
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	100000	1000000
Yeast and Moulds		CFU/G		0	1000	10000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix				8	0	12