



30 lb Blackberries IQF

Item Number 3610100

Product Description

IQF blackberries are processed from properly ripened fruit, which is sorted, disinfected, individually frozen, selected, packaged, and stored.

Food Safety Requirements

Product is prepared under strict sanitary conditions in accordance with Good Manufacturing Practices (GMP) and according to FSMA regulations, including compliance with EPA pesticide residue and cold-chain transportation. No additives are used in production, and final product should be free from allergens and GMOs.

Ingredients 100% Blackberry

Variety Tupi and other approved varieties

Physical Properties

Color Intense purple to black color, characteristic of good mature fruit with up to 10%, by weight, color deviation from that of well ripened blackberries.

Size Medium to large berries.

Defects Practically free from defects with the following tolerances per pound: Up to one leaf (<2/16"), one stem (<1/8"), 1% clumps (two pieces or less), and 1% underdeveloped berries. Larvae limits within approved FDA standards.

Character Characteristic of properly ripened fruit. By weight, no more than 10% amorphous units due to mechanical damage or maturity level.

Flavor & Odor Typical of mature, properly processed blackberries. No objectionable flavors or odors of any kind.

Chemical Properties

Brix 8.0+

pH 2.9 - 3.8

Microbiology	Total Plate Count	< 50,000 cfu/g
	Yeast	< 5,000 cfu/g
	Mold	< 5,000 cfu/g
	Coliforms	< 100 cfu/g
	<i>E. coli</i>	< 10 (Negative) cfu/g
	<i>Staphylococcus aureus</i>	< 10 (Negative) cfu/g
	<i>Listeria monocytogenes</i>	Negative/ 25 g
	<i>Salmonella</i>	Negative/ 25 g

Country of Origin Mexico

Storage 0° Fahrenheit (-18°C) or below

Shelf Life Two years when product has been handled properly and stored at recommended temperature.

Packaging Primary: food grade blue liner which is fully overlapped.
Secondary: Corrugated box with 42 ECT and closed with tape.

Pack Style 30 lb (13.6 Kg)

Labeling Production lot, manufacturer's name and address, product description, net weight, and origin.

Palletization 10 ti x 6 hi = 60 cases per pallet

Serving Instructions Take out only the amount needed. Thaw for 30 - 60 min in refrigerator. For smoothies, product can be used thawed or frozen. Product shall be consumed within 24 hours after thawing.

Tariff Number 0811.2000
GTIN 00857564001024

Case Description	Pack Size	Gross Weight	Net Weight	Case Dimensions L x W x H	Cube, (ft³)	Shelf Life	Ti	Hi	CS
Blackberry IQF	30 lb 13.6 kg	32 lb 14.5 kg	30 lb 13.6 kg	15 ¾" x 11 ½" x 9"	0.94	2 yr	10	6	60

Nutrition Facts	
About 97 servings per container	
Serving size	140g
Amount per serving	
Calories	60
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 7g	25%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 41mg	4%
Iron 0.8mg	4%
Potassium 230mg	6%
* 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.	

