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1. Product Information

Name	FD (Freeze Dried) Blueberry Whole
Country of Origin	Argentina, Canada, Chile, China, Germany, Morrocco, Netherlands, Peru,
Profile	Various Varieties – Typical of Vaccinium Corymbosum (wild) & Cyanococcus (cultivated), but only as accepted and approved by our supplier.
Composition	100% Blueberry
Production Description	Derived from freshly frozen, ripe, clean, whole IQF blueberries, freeze dried and sorted before being packed. The product is free from any further additives or preservatives.
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Typical of Blueberry
Cut Type	Whole
Aroma	Characteristics of Blueberry
Taste	Characteristics of Blueberry
Texture	Free flowing pieces, Crisp not Soft
Moisture	Max 5%
Clumps (more than 3 pieces)	Max 5% by Weight
Discoloured Pieces	Max 5% by Weight
Broken (pieces less tha half)	10% by Weight
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter – Leaves / Stalk	<0.5%
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

3. Size & Grade

Size	Whole pieces



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4. Microbiological Limits

Parameters	Unit	Limits
TVC	cfu/ g	< 50,000
Yeast	cfu/ g	< 1,000
Mould	cfu/ g	< 1,000
Coliforms	cfu/ g	< 100
E Coli	cfu/ g	< 10
Staphylococcus Aureus	cfu/ g	< 50
Salmonella	in 25 g	Negative
Norovirus Absent		
Complies with EU/ UK/ FDA Regulations	s; country of delivery	

5. Production Control

X-Ray	To detect and reject test pieces. Ferrous: 2.0mm, Low Mineral Glass: 2.5mm & High Mineral Glass: 2.0mm
Laser Sorter To detect and separate foreign bodies during production	
Magnet Separation Magnetic force > 8000Gs, before being packed	
Metal DetectionDetector to reject test pieces, Ferrous: 1.0mm, Non-ferrous: 2. Stainless steel: 1.6mm, before being packed.	
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1496 Kj / 354 Kcal
Total Fat	(g)	1.6
Saturated Fats	(g)	0.2
Carbohydrates	(g)	71.9
Of which Sugar	(g)	71.9
Fiber	(g)	11.8
Protein	(g)	7.1
Sodium	(mg)	15.8

*This nutritional disclaimer notifies that under no circumstances will Nuts in Bulk be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.



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7. Packaging Items and Labelling -

• Packaging Items: All packaging items to be agreed with Customers prior to production

Items	Properties	
Cases	Clean first use, food safe, rigid corrugated cardboard cartons	
Inner Packs	Clean, first use, food grade Silver foil bag (Heat Sealed)	
Tape seal	Brown / Blue, self adhesive tape – No staples	
Label	One per case	
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials	
Pallet wrap	All pallets are wrapped, Max hight tbc	
Weight per case/unit	10kg (22lb) / 13kg (29lb) Net Weight Carton	
Number of cases per pallet	umber of cases per pallet tbc	
Complies with related EU/ UK/ FDA legislations; country of delivery		

7.1Our supplier Label Detail: Each Carton – Pre-Approval required

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- Name of Product : As per Specification Product Description
- Material Number : Customer Specific
- Raw Material Origin : Country
- Batch No
- Production Date : DDMMYY
- Best Before Date : DDMMYY
- Net weight : X Kgs (lbs)
- Gross Weight : X Kgs (lbs)
- Manufacturer/ Packer : Name
- Item Code : 17 Digit IF Code

8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging
- Storage and transportation at < 20°C and < 40% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.



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9. Consumer Group & Intended Use

• Edible – For general consumer consumption, predominantly as an ingredient.

10. Regulatory Declarations

Pesticides	ticides Pesticide detected residues comply with the legislative maximum leve (MRL's) stipulated by EU/ UK/ FDA*	
Total Heavy Metal The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA*		
GMO The product is free from any GMO material in accordance with EU/ UK US legislation.		
Allergen	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with any other current allergen, complying with EU/ UK/ FDA stipulated allergen list.	
*Country of delivery		

11. Sign off Approval for our supplier

	IF Prepared by	IF Approved by	Supplier/Customer Approved
Signature	Adam Patman	Josias Nunes	
Position	Technical Lead	Manager	
Date	31.07.2024	31.07.2024	
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When purchased in quantities that need re-packaging, our allergen policieis will apply.								
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging				
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handle on Site		
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES		
EGGS or its derivatives	NO	NO	NO	NO	NO	NO		
FISH or its derivatives	NO	NO	NO	NO	NO	NO		
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO		
MOLLUSCS	NO	NO	NO	NO	NO	NO		
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES		
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES		
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES		
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES		
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES		
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES		
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES		
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES		
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO		