

DESCRIPTION**Wyman's IQF Frozen Wild Blueberries 2/5 lb bag**

Wyman's IQF frozen Wild Blueberries are grown under strict control using the latest in agricultural techniques and harvested within hours of peak ripeness from carefully tended wild blueberry lands. Wyman's Wild Blueberries are kosher.

Wyman's 5 lb bag is a handy food service size product.

SPECIFICATIONS

Grade	Meets Wyman Grade A specifications with amendments
Fruit	Mature wild blueberries, IQF flash frozen
Brix	Minimum 8 Brix
Defects- foreign material	NONE
Color	Minimum 17 USDA score

Microbiological Specification

Total coliforms:	Maximum 100 cfu/g
E. Coli:	Less than 10 cfu/g
Salmonella:	Not detected in 25g
L. monocytogenes:	Not detected in 25g

Packaging Information

Bag(Inches): L 8.50 W 15.00 H 2.25 2 Bags /case
Case (inches): L 14.75 W 8.50 H 5.75
Cube:0.42 ft³ / 0.0118 m³ TI/Hi= 13/8 104 /pallet
Net wt.: 10 lb / 4.5 kg
Heavy duty custom printed white Kraft case with Wyman's logo

Storage Information

Store frozen below 0 degrees F (-18 degrees C)

Ingredient Labeling

Wild blueberries (100%)

Case Code**Coding Information****Bag code**

Line 1: [BEST BY] [2 yr Best By date- MMDDYY]
Line 2: [5B] [2 yr Best By date - MMDDYY][crop letter][mil time HH:MM]
Line 3: [Product of USA]
EXAMPLE: BEST BY 041520
5B041520M 13:30
Product of USA

line 1: [BEST BY] [2 yr Best By date- MMDDYY][Mil Time HH:MM]
line 2: [PRODUCT OF USA]
EXAMPLE: BEST BY 041520 13:30
PRODUCT OF USA

Wyman's wild blueberries are prepared from properly sun-ripened, washed, cleaned and de-stemmed fruit that is laser-sorted to assure top consistent quality. Product is in complete compliance with the Federal Food and Cosmetic Act of 1938 as amended.

Wyman's wild blueberries are a natural wild crop that is managed using advanced Integrated Crop Management (ICM) techniques in order to minimize use of any herbicides, fungicides, or pesticides. Any such products used by Wyman's have been fully approved by the Food and Drug Administration (FDA) for use on low-bush (wild) blueberries and are applied strictly according to label instructions by trained and licensed applicators.

Wyman's processing facilities are regularly audited by reputable third-party auditing firms and all processing is done in an allergen-free environment under a strict HACCP food safety program. Wyman products are GMO-free.