



**IQF 3 BERRY MIX (GRADE A ) \* BELOW ZERO\* BRAND**

**INGREDIENTS:** Blackberries, raspberries, cultivated blueberries. The product Contains no additives and or preservatives.

**BLANCH:** This product is not blanched

**FREEZING METHOD:** Individual quick frozen (IQF)

**PRODUCT BREAKDOWN:** 33% raspberries  
33% blackberries ( uncalibrated)  
33% blueberries ( cultivated, uncalibrated)

\*the individual berries mentioned above shall be reasonably uniform in size ie 75% by count shall not vary in size more than 1/8 “ in diameter.

**ORGANOLEPTIC STANDARDS** The product possesses a good characteristic normal odour, flavor and aroma, typical of the 3 fruits.

**COLOR:** reasonably uniform bright color, characteristic of each fruit. Free from significant internal and external discoloration.

**MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.

**MINOR DEFECT:** product shall be reasonably free from internal damages, bruises, peel, Decay, immature berries, green caps. ( 10% maximum)

- For the blackberries:
- Maximum 2 immature or 1 dry berry.
  - Maximum 2 pieces of leaf larger than 4 mm
  - Maximum 2 cap stems loose or attached.
- For the raspberries:
- Maximum 2 cap stems loose or attached
  - Maximum 2 immature ( green tipped) or dried berries
  - Minimum of 90% intact berries, not broken
- For Blueberries:
- Maximum 3.2 sq cm of loose leaves, large stems and other harmless material.
  - Maximum 15 berries that are green berries or immature or edible berries other than blueberries, if not more than 5 of the 15 berries are immature
  - Maximum 5 clusters in all sample unit or single container.
  - Maximum of 20 cap stems present.

<b>MICROBIOLOGICAL COUNT:</b>	Total plate count:	250 000 CFU/g Max
	Total coliform:	100 CFU/g Max
	E.Coli:	10 CFU/g Max
	Listeria Monocytogenes	Negative in 25g
	Salmonella	Negative in 25g

\*The above microbiological values must be met from the time of departure at the country of origin to the entry in Canada.

**GMO STATEMENT** This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified.

**PESTICIDES** Maximum residue levels established by Canadian authorities are respected.

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FOOD SAFETY

Food safety standards such as third party audits are required.

ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

\*\* Manufacturing plant has cross contamination prevention controls in place

STORAGE AND HANDLING:

Transport and store at 0 °F or colder

SHELF LIFE:

24 months at 0 °F or colder

NUTRITIONAL INFORMATION:

per portion of 100g

These values originate from a database. Results from actual analysis may result in slight differences.

Calories: 55

Total fat: 0.60g

Saturated: 0.00g

+ Trans: 0g

Cholesterol: 0mg

Sodium: 1.00 mg

Carbohydrates: 11.00 g

Fibers: 5.00 g

Sugar: 6.00 g

Proteins: 1.00 g

Vitamin A: 10.00 RE

Calcium: 21.00 mg

Vitamin C: 16.60 mg

Iron : 0.50 mg

PACKAGING:

5X1 Kg                      Code 6557

PREPARATION

Let product thaw at room temperature. The product can be used as is or in fruit salads, smoothies etc. Refrigerate unused portions Do not refreeze

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