

F-WILD BLUEBERRIES CANADA-CR-13,608KG

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<i>Ctry of manuf.</i>	Canada, USA	<i>Style</i>	Cleaned, IQF, Stemmed, Uncalibrated, CANADA AND USDA GRADE A
<i>Variety</i>	vaccinium angustifolium	<i>Size</i>	WILD
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Agrochemicals, heavy metals and other contaminants</i>	EC compliant, incl French decree of 05/01/2026 where applicable.	<i>Assured status</i>	Not applicable
		<i>Shelf life</i>	24 months
		<i>Storage temp</i>	-20°C (General)

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	-		

Pallet Configuration							
Industry CHEP Pallet		Net. 1 088,640 KG		Gross 1 171,480 KG		Height 1 590 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	10	80		13,608	14,281	1	13,608
Box height	170,00 mm	Box length		Box width			
EAN box	5410355405101						
HS code	08119070						

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: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

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Production Control			
HACCP	A HACCP plan has to be implemented.		
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)		
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)		
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"		
Declaration			
wild blueberries			
Composition			
Code	Description	Country of origin	Amount
	BLUEBERRIES	Canada, USA	100%

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PHYSICAL CHARACTERISTICS

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

ORGANOLEPTIC CHARACTERISTICS

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

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Total Plate Count		CFU/G			100000	1000000

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

CHEMICAL CHARACTERISTICS

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