

BLUEBERRY FORMATS TO MEET MANUFACTURER NEEDS

PRODUCT	PROCESS	TYPICAL PACKAGING	CHARACTERISTIC/APPLICATION	STORAGE
FRESH				
Fresh	Fresh blueberries > packaged	Consumer packs: plastic clam shells, cello packs 100 gm - 4.5 kg. Cartons: 1.1 kg, 2.3 kg, 4.5 kg, 9 kg	Available July to October	-0.6°C to 1°C, 90-95% relative humidity
FROZEN				
IQF (Individually Quick Frozen)	Fresh blueberries > individually quick frozen > packaged	Consumer packs: poly bags. Bulk: poly-lined corrugated cartons 4.5 - 681 kg. Poly-lined metal drums: 122.5 kg.	Individual fresh fruit identity. Any formulation where fruit identity is important.	-18° to -23°C
Straight pack or block frozen	Fresh blueberries > packaged > flash frozen	Poly-lined corrugated cartons: 13.6 kg. Poly-lined metal drums: 136 or 159 kg	High amount of fruit in a box; base ingredient for making toppings, syrups, fillings and soups.	-18° to -23°C
DRIED				
Dehydrated	Fresh or frozen blueberries > air dehydrated to around 11-18 % moisture > further processed to dried fruit specs: i.e. oil coated, diced etc.	Poly-lined corrugated boxes: 2.25, 4.5, 11.3 kg.	Moisture: 11-18 % Water Activity: 0.5-0.6	Shelf stable in a cool, dry place.
Dehydrated Infused	Fresh or frozen blueberries are infused with a syrup > dehydrated to 11-18% moisture > further processed to dried fruit specs: i.e. oil coated, diced, etc.	Poly-lined corrugated boxes: 2.25, 4.5, 11.3 kg.	Moisture: 11-18 % Water Activity: 0.5-0.6	Shelf stable in a cool, dry place.
Freeze Dried	Fresh or frozen blueberries > flash frozen > moisture removed in vacuum chamber > sealed in moisture proof bags.	Poly-lined corrugated boxes 4.5 kg and other custom sizes.	Moisture Level: Unsweetened: 0-2 %	Stable at room temperature for 3 months, after that store at 4°C.
Drum Dried/ Powders	Fresh or frozen blueberries or purée > drum dried > ground into powder or flakes to specifications.	Poly-lined corrugated boxes 4.5 kg and other custom sizes.	Moisture: 3-5% Available in various screen sizes and granule consistency. Use in confections, drink mixes, bakery mixes.	Store in cool, dry place, 21°C or less, away from direct sunlight.
LIQUID				
Single Strength Purée	Fresh blueberries > crushed > finished > pasteurized or cold filled in containers > frozen.	Plastic pails: 18.9 l; 12.7, 13.6, 25 kg. Poly-lined corrugated cartons: 12.7, 13.6 kg. Poly-lined metal drums: 208 l, 181 kg.	Brix: 8.0 -13.0 pH: 2.8 -3.5 > Used in sauces, flavourings and fillings.	-18° to -23°C
Purée Concentrate	Fresh blueberries > crushed > heat/enzyme treated > vacuum-concentrated > pasteurized > packaged > frozen.	Plastic pails: 15.1, 22.7 l; 12.7,13.6, 27.2 kg. Poly-lined metal drums filled to desired Brix levels.	Brix Ranges: 20, 37, 40, 45 pH: 2.8 - 3.5 > Juices, sauces, blends.	-18° to -23°C
Single Strength Juice	Fresh berries > crushed > pressed > filtered > pasteurized > packaged > frozen.	Glass bottles: 12 x 237 ml, 6 x 945 ml Plastic pails: 18.9, 22.7 l; 12.7,13.6, 27.2 kg. Poly-lined metal drums filled to desired Brix levels.	Brix: 8.0 - 13.0 pH: 2.8 - 3.4 > All natural fruit juices.	Glass bottles: shelf stable in a cool dry place. Pails & drums: -18° to -23°C
Juice Concentrate	Fresh blueberries > crushed > heat/enzyme treated > vacuum concentrated > packaged > frozen.	Plastic pails: 18.9, 22.7 l.; 22.7, 29.9 kg. Poly-lined metal drums filled to desired Brix levels.	Brix: 45.0, 65.0 pH: 2.1 - 2.7 > Used in fruit juices and also as sauce flavour.	-18° to -23°C
OTHER FORMATS				
Bakery Fruit Fillings	Fresh or frozen blueberries and/or other forms > sweetener and starch / gum based slurry added > heated > packaged to specifications.	18.9 l plastic pails and 208.2 l drums.	Various levels of fruit content. > Used in Danish, fruit fillings and toppings.	Shelf stable in a cool, dry place.
Essence	Volatile flavour components distilled off from juice and concentrate process > packaged.	Plastic pails: 18.9, 22.7 l and other sizes.	Intense blueberry flavour found in no artificial flavouring. > Used to boost blueberry flavour in tandem with berries. Also brewing flavour.	Tightly closed container at 0°C or lower.