BLUEBERRY FORMATS TO MEET MANUFACTURER NEEDS PRODUCT **PROCESS** TYPICAL PACKAGING ERECH Fresh Fresh blueberries > packaged Consumer packs: plastic clam FROZEN IOF Fresh blueberries > (Individually individually quick frozen > packaged Quick 122.5 kg. Frozen) Straight pack Freshblueberries > packaged > Poly-lined corrugated cartons: 13.6 kg. Poly-lined metal drums: or block flash frozen frozen 136 or 159 kg

Fresh or frozen blueberries > air

moisture > further processed to dried fruit specs: i.e. oil coated, diced etc.

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.

frozen > moisture removed in vacuum

Fresh or frozen blueberries or purée >

drum dried > ground into powder or

flakes to specifications.

containers > frozen.

packaged > frozen.

frozen.

Fresh blueberries > crushed >

Fresh blueberries > crushed >

concentrated > pasteurized >

Fresh blueberries > crushed >

heat/enzyme treated > vacuum

concentrated > packaged > frozen.

Fresh or frozen blueberries and/or

other forms > sweetener and starch /

heat/enzyme treated > vacuum-

Fresh berries > crushed > pressed >

filtered > pasteurized > packaged >

finished > pasteurized or cold filled in

chamber > sealed in moisture proof

bags.

Fresh or frozen blueberries > flash

dehydrated to around 11-18 %

shells, cello packs 100 gm - 4.5 kg. Cartons: 1.1 kg, 2.3 kg, 4.5 kg, 9 kg
Consumer packs: poly bags. Bulk poly-lined corrugated cartons 4.5 - 681 kg. Poly-lined metal drums:

Poly-lined corrugated boxes:

Poly-lined corrugated boxes:

Poly-lined corrugated boxes 4.5

Poly-lined corrugated boxes 4.5

Plastic pails: 18.9 l; 12.7, 13.6,

cartons: 12.7, 13.6 kg. Poly-lined metal drums: 208 l, 181 kg.

25 kg. Poly-lined corrugated

Plastic pails: 15.1, 22.7 l;

levels

levels.

12.7,13.6, 27.2 kg. Poly-lined

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

Plastic pails: 18.9, 22.7 l.; 22.7,

29.9 kg. Poly-lined metal drums

filled to desired Brix levels.

Plastic pails: 18.9, 22.7 I and

18.9 I plastic pails and

208.2 l drums.

other sizes.

metal drums filled to desired Brix

metal drums filled to desired Brix

kg and other custom sizes.

kg and other custom sizes.

2.25, 4.5, 11.3 kg.

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Individual fresh fruit identity. -18° to -23°C Any formulation where fruit identity is important. High amount of fruit in a box; -18° to -23°C base ingredient for making toppings, syrups, fillings and

STORAGE

-0.6°C to 1°C, 90-95% relative humidity

Shelf stable in a

cool, dry place.

Shelf stable in a

cool, dry place.

Stable at room

store at 4°C.

sunlight.

-18° to -23°C

-18° to -23°C

Glass bottles: shelf

stable in a cool

dry place. Pails

-18° to -23°C

-23°C

& drums: -18° to

Shelf stable in a

cool, dry place.

Tightly closed

lower

container at 0°C or

temperature for 3 months, after that

Store in cool, dry

away from direct

place, 21°C or less,

CHARACTERISTIC/APPLICA

TION

Available July to October

Moisture: 11-18 % Water

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Moisture: 3-5% Available

in various screen sizes and

granule consistency. Use in

Brix: 8.0 -13.0 pH: 2.8 -3.5 >

Brix Ranges: 20, 37, 40, 45

pH: 2.8 - 3.5 > Juices, sauces,

Brix: 8.0 - 13.0 pH: 2.8 - 3.4 >

Brix: 45.0, 65.0 pH: 2.1 - 2.7 >

Used in fruit juices and also as

Various levels of fruit content.

> Used in Danish, fruit fillings

found in no artificial flavouring.

flavour in tandem with berries. Also brewing flavour.

Intense blueberry flavour

> Used to boost blueberry

All natural fruit juices.

sauce flavour

and toppings.

Used in sauces, flavourings and

confections, drink mixes,

bakery mixes.

hlends

Moisture Level: Unsweetened:

Activity: 0.5-0.6

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0-2 %

soups.

DRIED

Dehydrated

Dehydrated Infused

Freeze Dried

Drum Dried/ **Powders**

LIQUID Single Strength Purée

Purée Concentrate

Single

Strength Juice

Juice Concentrate

OTHER FORMATS **Bakery Fruit** Fillings

gum based slurry added > heated > packaged to specifications. Essence Volatile flavour components distilled off from juice and concentrate process > packaged.