GRADE A

# CALIBRATED FROZEN CRANBERRIES
# 10 to 12 mm

EMBLEM CRANBERRY
Leader in quality fruits

SPECIFICATION SHEET

## PRODUCT DESCRIPTION

Our fruits go through a rigorous process. They are cleaned and frozen at harvest. Then, while frozen, they go through our sorting and sizing line to ensure a Grade A product.

## ORGANOLEPTIC PROFIL

**VARIETY OF CRANBERRY**
Vaccinium Macrocarpon

**FLAVOR**
Typical of cranberry

**APPEARANCE**
Whole fruit, individual and intact

**COLOR**

Uniform red typical of cranberries, differents degres of red and pink. No white or green cranberries.
≤ 15 cranberries (8%) with surface 75-89% pink/red and < 75% pink/red
≤ 3 cranberries (2%) with surface < 75% pink/red

**DEFECT**

Almost no defect.
≤ 7 cranberries (4%) with major default
≤ 15 cranberries (8%) with minor and major defaults

**SIZE**

95% of the fruits
between 10 to 12 mm

**PLANT MATERIALS**

Almost no plant materials
Harmless extraneous plant materials : 1 unit ≤ 0,8 $cm^2$
Fine stems : ≤ 4 fine stems of ≥ 1,9 cm

**FOREIGN MATTERS**

No foreign matters

**EVALUATION METHODS**

| Flavor and appearance : | Color, defect, size, plant material and foreign matter : |
|---|---|
| Sensory evaluation | Direct count on 340 g (12 oz) approximately 189 cranberries (Equivalent to USDA) |

## PHYSICOCHEMICAL CHARACTERISTICS

| BRIX | pH | ACIDITY |
|---|---|---|
| 7-12<br>Refractometer | 2,3-3,0<br>pH-meter | 2,0-3,0 g /100g<br>Citric acid |

## MICROBIOLOGICAL CHARACTERISTICS

| YEAST & MOLD | TOTAL COUNT |
|---|---|
| < 10 000 UFC/g<br>PDA acidified, 5 days, 22-25°C | < 1000 UFC/g<br>PCA, 48 hrs, 35°C |

| COLIFORM | E.COLI |
|---|---|
| < 100 UFC/g<br>Petrifilm 3M, 24 hrs, 35°C | < 10 UFC/g<br>Petrifilm 3M, 48 hrs, 35°C |

## CERTIFICATIONS

Facility certified GFSI (FSSC 22000), Kosher and approved by CFIA.

## GENERAL QUALITY

Product contains no additives, no color, no preservatives, no allergens and Non-GMO.

## PACKAGING

The products are packed in a polyethylene bag approved for food use in a wooden or cardboard boxes. The available formats are 550 Kg, 18.14 Kg (40 lb), 10 Kg or 5 x 1 Kg.

## SHELF LIFE AND STORAGE CONDITIONS

Maximum of 730 days (24 months) when the product is stored at -18°C (0°F). Keep frozen at -18°C (0°F).

**Date:** 12-02-2020

**PRODUCT OF CANADA**

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