

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. \leq 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

 \leq 15 cranberries (8%) with minor and major defaults

SIZE

95% of the fruits \geq 12 mm

PLANT MATERIALS

Almost no plant materials

Harmless extraneous plant materials : 1 unit ≤ 0,8 cm²

Fine stems : \leq 4 fine stems of \geq 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)

Date: 27-06-2022

PRODUCT OF CANADA

487 Bergeron Street, Sainte-Eulalie, Qc. Canada, GOZ 1E0

PHYSICOCHEMICAL CHARACTERISTICS

BRIX

7-12 Refractometer

pH 2,3-3,0 pH-meter

ACIDITY

2,0-3,0 g /100gCitric acid

MICROBIOLOGICAL CHARACTERISTICS

YEAST & MOLD

< 10 000 UFC/a

PDA acidified, 5 days, 22-25°C

TOTAL COUNT

< 1000 UFC/g

PCA, 48 hrs, 35°C

COLIFORM

< 100 UFC/a

Petrifilm 3M, 24 hrs, 35°C

E.COLI

< 10 UFC/a

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 $5 \times 1 \text{ Kg}$.

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).