



FROZEN ORGANIC CRANBERRIES



EMBLEM CRANBERRY

Leader in quality fruits

PRODUCT DESCRIPTION

Our fruits go through a rigorous process. They are cleaned and frozen at harvest.

ORGANOLEPTIC PROFIL

VARIETY OF CRANBERRY

Vaccinium Macrocarpon

FLAVOR

Typical of cranberry

APPEARANCE

Individual whole fruit and broken

COLOR

Differents degrees of red, pink, white or green cranberries depending on the lot.

DEFECT

Some fruits may be dented, shriveled, damaged and rotten.

SIZE

> 95% of the fruits ≥ 10 mm

PLANT MATERIALS

Non exempt of plant matters

FOREIGN MATTERS

Non exempt of foreign matters
Metal detected during process

EVALUATION METHODS

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

PHYSICOCHEMICAL CHARACTERISTICS

BRIX

6,5 - 10
Refractometer

pH

2,3-3,0
pH-meter

ACIDITY

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

MICROBIOLOGICAL CHARACTERISTICS

YEAST & MOLD

< 10 000 UFC/g
PDA acidified, 5 days, 22-25°C

TOTAL COUNT

< 1000 UFC/g
PCA, 48 hrs, 35°C

COLIFORM

< 100 UFC/g
Petrifilm 3M, 24 hrs, 35°C

E.COLI

< 10 UFC/g
Petrifilm 3M, 48 hrs, 35°C

CERTIFICATIONS

Facility certified GFSI (FSSC 22000), Organic (Ecocert Canada), 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 wooden or cardboard box of 550 Kg. The boxes contain a liner bag of polyethylene approved for food use.

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).

Product for further processing

Date: Jan 21 2022

PRODUCT OF CANADA

487 Bergeron Street, Sainte-Eulalie, Qc. Canada, G0Z 1E0