



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Blueberry Puree IQF	Last Update: 31/01/2026	Product Code: BLU002

PACK SIZE 1 x 10kg; 1 x 18kg;

ORIGIN: Canada, East Europe, Ukraine, Scandinavia, Poland, Netherland

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

INGREDIENTS Blueberries 100% Declare as: Blueberries
(*Vaccinium corymbosum*)

PROCESSING Blueberry are delivered frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The blackberries are thawed, sieved, inspected and frozen to -18°C or below.

PACKING During packing the blueberries are inspected before passing over 0.5mm sieve and the puree produced being weighed and filled into polythene Buckets. The buckets are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK, at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Foreign Material	Nil
EVM	Nil

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material other than that derived from the blueberries plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

EVM

These are pieces of vegetable material from the blueberries plant. This includes pieces of stalk >3mm in length.

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Dark blue/dark purple, liquid puree, without seeds of the fruit.

FLAVOUR Typical of blueberry fruity/sharp. Free from taints/off odours.

TEXTURE Typical of fruit puree.



Average Sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^5
<i>Total Coliforms</i>	1×10^2	1×10^3
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

<u>ANALYTICAL</u>	Brix	9 - 11° (at 20°C)
	pH	2.5 - 3.7
	Acidity	0.8 - 1.5%

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

BUCKETS White plastic bucket sealed with snap tight lid.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked blueberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	51	USDA Nutrient Database Release 21
Energy - kJ	213	USDA Nutrient Database Release 21
Moisture	86.6g	USDA Nutrient Database Release 21
Carbohydrate	12.2g	USDA Nutrient Database Release 21
- as sugars	8.5g	USDA Nutrient Database Release 21
- as polyols	0.0g	USDA Nutrient Database Release 21
- as starch	Trace	USDA Nutrient Database Release 21
Fat	0.6g	USDA Nutrient Database Release 21
- as saturates	Trace	USDA Nutrient Database Release 21
- as mono unsaturates	Trace	USDA Nutrient Database Release 21
- as poly unsaturates	0.3g	USDA Nutrient Database Release 21
Protein	0.4g	USDA Nutrient Database Release 21
Fibre	2.7g	USDA Nutrient Database Release 21
Sodium	1mg	USDA Nutrient Database Release 21
Vitamin A	2µg	USDA Nutrient Database Release 21
Vitamin B ₆	0.06mg	USDA Nutrient Database Release 21
Vitamin B ₁₂	0.0mg	USDA Nutrient Database Release 21
Vitamin C	2.5mg	USDA Nutrient Database Release 21
Vitamin D	7µg	USDA Nutrient Database Release 21
Vitamin E	0.48mg	USDA Nutrient Database Release 21
Thiamin	0.03mg	USDA Nutrient Database Release 21
Riboflavin	0.04mg	USDA Nutrient Database Release 21
Niacin	0.5mg	USDA Nutrient Database Release 21
Folic Acid	7µg	USDA Nutrient Database Release 21
Biotin	0.0µg	USDA Nutrient Database Release 21
Pantothenic Acid	0.12mg	USDA Nutrient Database Release 21
Calcium	8mg	USDA Nutrient Database Release 21
Phosphorus	11mg	USDA Nutrient Database Release 21
Iron	0.2mg	USDA Nutrient Database Release 21
Magnesium	5mg	USDA Nutrient Database Release 21
Zinc	0.07mg	USDA Nutrient Database Release 21
Iodine	0.0µg	USDA Nutrient Database Release 21
Potassium	54mg	USDA Nutrient Database Release 21

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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FOOD INTOLERANCE

Food Intolerance Data				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
Allergen	NO / YES		Reason for presence if YES	
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	YES		100% Blueberry	
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO			
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

PUREED BLUEBERRIES

Delivery → Q.C. Checks



Tempering



Breaking



Sieve → Q.C. Checks



Fruit Puree



Filling & Packing



Metal Detection → QA Check



Freezing → T < -18°C



Palletise



Cold Storage



Despatch

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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