

## IQF wild blackberry 5/2.2lb

## Mûres sauvages

with state of the art technology to preserve taste and appearance.



Pack and Case Specifications Pack Net Weight Packs per Case 2.2lb 5 Case Size (LxWxH) Case Cube Case Gross Weight Cases per Pallet 13.6"x 8.27"x 7.48" 0.49ft3 12lb 150 (15/10) Ingredients Physical Nutrition BLACKBERRIES. BRIX: 11-15° Nutrition Facts pH: 2.5-3.5 Serving Size 1 cup (140g) Servings Per Container 7 Dry extract: 16% Count: 817 to 903 pieces per 2.2lbs Calories 80 Calories from Fat 5 % Daily Value Total Fat 0.5g 1% Saturated Fat 0g 0% Trans Fat -- a Organoleptic Cholesterol 0mg 0% Sodium 0mg 0% Color: Typical of fresh fruit. Total Carbohydrate 17g 6% Dietary Fiber 6g 22% Sugars 11g Protein 1g Allergens Vitamin A 4% 
• Vitamin C 40% Calcium 4% • Iron 4% California 470 • 100, 170 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fat Less than 650 800 Saturated Fat Less than 200 250 Cholesterol Less than 300m 300mg Sodium Less than 2,400mg 3,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g **Cooking Directions** Certificates and Claims Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4 Thaw and serve All natural. Defrost in the refrigerator or at room temperature. Best if used still frozen in order to make it Not ionised. No GMO. easier the coating and the arrangement. Then, let fruit defrost slowly. Storage and Shelf Life <u>UPC c</u>ode Keep frozen until ready for use. Shelf-life: 36 months at 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze Applications: Use for tarts, jelly, jam, decoration or inside filling. revised 25-Feb-15 11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094 TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

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