



YAMCO
VEGETABLE & FRUIT PUREES

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PRODUCT SPECIFICATION & NUTRITIONAL FACTS

ASEPTIC BLUEBERRY PUREE

Ingredient Declaration: 100% Blueberry

A non-binding puree with excellent organoleptic profile. Smooth creamy texture. Functions as non-binding flavor and nutritional enhancer. Applications include beverages, bakery, infant feeding Refer to Item #'s ending in **Blu**

Physical Characteristic	
Brix	6.0°-14.0°
Solids	6.0 -14.0%
Bostwick	10 -15 cm
Viscosity	1,000 - 10,000
pH	2.0 - 4.5
Color	Purple

Microbiological Data	
Coliforms	<10 CFU/g
Yeast and Mold	<10y/10m CFU/g
Standard Plate Count	<10 CFU/g
Escherichia Coli	Absent
Annual Microbiological Data	
Salmonella	Absent
Listeria	Absent

Shelf Life and Storage	
Three year at room temperature [unopened].	
Refrigerate unused portion, use within 3-5 days after opening	
Intended Use	
Shelf Stable RTE	

Nutrition Facts	
Serving Size 100 g	
Amount Per Serving	
Calories	46.7
Total Fat	0.19g
Saturated Fat	<0.10g
Trans Fat	<0.10g
Cholesterol	<.8mg
Sodium	1.9mg
Total Carbohydrate	10.3g
Dietary Fiber	1.46g
Total Sugars	7.67g
includes 0g Added Sugars	
Protein	0.94g
Vitamin D	<0.55mcg
Calcium	7.0mg
Iron	0.25mg
Potassium	60mg

Packaging								
Item #	Packaging Net (lb)	Pack Type	Gross Wt (lb)	Case Cube (ft ³)	Gross Wt (kg)	Case Cube (m ³)	Count/Pallet	Tier
T23Blu	1/2,300 lb	Bag in Tote	2,450	45.11	1,111.31	1.28	1	1
D450Blu	1/450lb	Bag in Drum	460	11.2	208.65	0.35	4	1
B40Blu	1/40lb	Bag in Box	42	1.03	19.05	0.03	40	8

*Free from Pesticides and Heavy Metals

This aseptic product complies in every respect to the provisions of 21 CFR parts 110 and 113.

Revised 01/15/2020