
	Orchard Brands Pvt. Ltd., Wai			
	Document Name	FG Specification Format		
	Issue Date	01/10/2024	Version	1.00
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FINISHED PRODUCT SPECIFICATION		
Product Name	Freeze dried Blueberry Whole	
Appearance and Flavor	Characteristic dehydrated form of the fresh counterpart.	
Physical, Chemical and Microbiological Parameters		
Physical Parameters	Parameter	Limit
	Appearance	Dehydrated form of Blueberry whole.
	Colour	Dark blue to Purple
	Taste	Characteristic sweet to slightly tart.
	Aroma	Concentrated Fruity aroma of fresh Blueberry.
	Texture	Light and crispy bite.
	Count per g	8
Impurities	Free from foreign matter, dirt, or insect contamination	
Chemical Parameters	Moisture content	Max - 4%
	Brix	10-15°
Microbial Parameters	Salmonella	-Absent/25 g
	Listeria monocytogenes	Absent/25 g
	Vibrio cholerae	Absent/25 g
	Staphylococcus aureus	10 cfu/g
	E. coli O157	Absent/25 g
Labeling	<ul style="list-style-type: none"> • Product Name (Common / generic) • Company Logo / Brand name • Batch No. • Date of Manufacture, date of Expiry • FSSAI logo with license No. (Manufacturer/Marketed) • Ingredients list • Veg Logo • Storage Details • Quantity/Net Volume • Manufacturer Name & Address • Marketed by Name & Address & consumer cell no / email ID. 	
Usage	To be used as ready-to-eat snacks, incorporate in cakes and muffins, use as toppings in dairy products.	
Pack size	1kg	
Primary Packaging	1) Three Layer Aluminium pouches of size 10*14 inch, 14*18 inch. 12 microns PET (Polyethylene terephthalate): Outer Layer 9 microns Aluminium Foil: Middle Layer	

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	80 microns PE-Polyethylene or polythene (Food Grade): Inner Layer which is in contact with food
Secondary Packaging	Cartons boxes, 3/5/7 ply broad flute (as per required size) Sealing - Carton Boxes are made pilfer proof by applying printed cello tape with brand logo.
Tertiary packaging	Shrink wrapping (if required)
Storage	To be kept in properly packed condition, Store & Open in Ambient temperature ($\leq 25^{\circ}\text{C}$) dry conditions, Keep away from direct sunlight. Keep away from strong flavoured items like chemicals, fragrance sticks, flavour etc. Storage at ambient temperature ($\leq 25^{\circ}\text{C}$) in an environment with RH $\leq 50\%$. NOTE -Once opened, transfer the product to an airtight container or use it completely to maintain quality and freshness. Exposure to air, moisture, and light may affect the texture, color, and aroma.
Packing Instructions	This product has been nitrogen flushed to maintain freshness, prevent oxidation, and extend shelf life. Please ensure the package is sealed tightly after each use to retain quality.
Shelf Life	Maximum 12 months at ambient temperature from the date of manufacture



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