

## Freeze-dried **Organic** Wild Blueberry

**Product description:** Blueberry fruits, broken berries, healthy, crunchy, uniform colors, free of foreign smell and presence of fermented fruits.

**Origin of:** Ukraine

**Botanical name:** Vaccinium Myrtillus

**Organoleptic Characteristics:** Color stable dark blue, violet taste and smell typical for bilberry

Physical standards	Limit
Whole fruits	Min 94%
Broken	Max 5%
Powder	Max 1%
Water	4g
Microbiology characteristics	Value
Total Plate Count	100 000 per Gram Maximum
Yeast and molds	5000 per Gram Maximum
Total Coliforms	50 per Gram Maximum
E.coli	Less than 10 per Gram
Salmonella	Negative in 25g
Listeria Monocytogenes	Negative in 25g
Coag. Pos. Staph.	Less than 10 per Gram
Hepatitis A and Norovirus	Negative
<b>Chemical Characteristics:</b> Residues of pesticides as per Regulation (EC) 834/2007 Heavy metals Cd, Pb content as per Regulation (EC) No 466/2001 (EC) No 1881/2006 Free from genetically modified organisms, Free from additives unless specified. <b>All the standards of pesticides, heavy metals and microbiology given above are in accordance with the EU Regulations.</b>	
<b>Allergens:</b> There are no allergens according to directive 1169/2011/EC and its later amendments in our production.	
<b>Packaging:</b> Polyethylene bag 4-5kg, 2bags in paper carton <b>Storage:</b> max 25°C humidity 75%	
<b>Shelf life:</b> If stored in propriate conditions and unopened original package shelf life is 24months.	

Nutritional values per 100 g	
Energy	372 kcal
<b>Fat</b>	2,1 g
of which saturated fatty acid	0,2 g
<b>Carbohydrateds</b>	76 g
of which sugar	62 g
Proteins	4,6 g
Salt	0,02 g

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