

## QUALITY CERTIFICATE No 7/06/23

**Product:** *Freeze-dried Blueberry whole*

**Production date:** *18.05.2023*

**Best before end:** *11.2024*

**Batch No:** *11.2024/LOC-60*

### A. Organoleptic evaluation:

No	Attribute	Requirements	Findings
1.	Appearance	Loose fruit, a little stickies on the pressure, allows a small amount of easily crumbling lumps	<i>Passed test</i>
2.	Colour	Dark blue with a shade of dark Purple, typical for blueberries	<i>Passed test</i>
3.	Taste and flavour	Typical for blueberries, other taste and flavours not accepted	<i>Passed test</i>

### B. Physicochemical properties:

No	Attribute	Requirements	Findings
1.	Loss on drying	Max. 5 % wt.	<i>0,9 % wt.</i>
2.	Fraction with a size of less than 1 mm	Max. 5 % wt.	<i>0,2 % wt.</i>
3.	Admixture mineral impurities	Max. 0,05 % wt.	<i>0</i>
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	<i>0</i>
5.	Admixture light – burned particles	Max. 2,0 % wt.	<i>0</i>

### C. Storage conditions:

*a) Store in closed packages*

*b) Max. temperature below 25°C, relative humidity below 75%*

### D. Receiver :

*NUTS IN BULK LTD*

### E. Number of unit packages :

*100 kg*

Poznań, 02.06.2023r.

*Quality Specialist*

Specjalista ds. jakości



Emilia Korbacz