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Spécifications du produit

| PRODUIT | Bleuet Sauvage Déshydraté Biologique | | CODE | 1003 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|-----------------------------|---|---|---|--|-----------------|--|------------------------|--|--------|----------------------|--------|---------------|---------------------|-----|---------------|---------|---------------------|-----|-----------------|---------|---------------------------|----------|-----------------|----------|------------------------|-----------|----------------|----------|-----------------|------|---------------------|-----|------------------------|-----|------------------------|-----|-------------------|-----|------------|-----|
| INGRÉDIENTS | Bleuet sauvage biologique, sucre biologique, huile de tournesol biologique | | | 21AS1000 21AS1900 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SPÉCIFICATIONS DU PRODUIT | | | ÉTIQUETAGE | DURÉE DE CONSERVATION ET ENTREPOSAGE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Caractéristique | Tolérance | Méthode | | | Nous offrons différents formats d'emballage, allant du sac pour la vente au détail à la boîte de carton pour le vrac. Éléments sur l'étiquette : <ul style="list-style-type: none">Nom du produitPoids netNuméro de lotDate de productionDate de péremptionNom et adresse du manufacturierLogo MK (Kosher)Mention Biologique (Écocert)Liste des ingrédientsConditions d'entreposage | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Physique | | | 18 mois si entreposé dans un endroit frais et sec et dans l'emballage original, entre 40°F et 55°F / 4°C et 13°C. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Couleur | Typique du bleuet | Visuel | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Saveur | Typique du bleuet sucré déshydraté | Organoleptique | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Nombre de bleuets /lb | 2,300 to 4,200 | Compte direct | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Chimique | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Humidité | < 15 % | Radio fréquence/four vacuum | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Activité de l'eau | < 0,600 | Point de rosée-Aqualab | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Huile | < 1 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Microbiologique | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Décompte total | < 500 CFU/g | Tempo | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Levures et moisissures | < 10 CFU/g | Tempo | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Toxicologie | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Pesticide | Sans trace | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| EMBALLAGE | | | | POIDS NET | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Produit enveloppé dans un sac de plastique haute densité non scellé dans une boîte de carton à double paroi ondulé | | | | 25 lb / 11,34 kg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CERTIFICATIONS | | | SPÉCIFICITÉS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| FSSC 22000, Non-OGM Project, Biologique, Kosher, Halal | | | Non-irradié, Sans gluten, Sans allergène | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| VALEUR NUTRITIVE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1"><thead><tr><th colspan="2">Valeur nutritive</th></tr><tr><th colspan="2">Nutrition Facts</th></tr><tr><th colspan="2">pour 100 g / Per 100 g</th></tr><tr><th>Teneur</th><th>% valeur quotidienne</th></tr><tr><th>Amount</th><th>% Daily Value</th></tr></thead><tbody><tr><td>Calories / Calories</td><td>360</td></tr><tr><td>Lipides / Fat</td><td>1 g 2 %</td></tr><tr><td>saturés / Saturated</td><td>0 g</td></tr><tr><td>+ trans / Trans</td><td>0 g 0 %</td></tr><tr><td>Cholestérol / Cholesterol</td><td>0 mg 0 %</td></tr><tr><td>Sodium / Sodium</td><td>0 mg 0 %</td></tr><tr><td>Glucides / Carbohydate</td><td>85 g 28 %</td></tr><tr><td>Fibres / Fibre</td><td>9 g 34 %</td></tr><tr><td>Sucres / Sugars</td><td>66 g</td></tr><tr><td>Protéines / Protein</td><td>1 g</td></tr><tr><td>Vitamine A / Vitamin A</td><td>0 %</td></tr><tr><td>Vitamine C / Vitamin C</td><td>0 %</td></tr><tr><td>Calcium / Calcium</td><td>4 %</td></tr><tr><td>Fer / Iron</td><td>6 %</td></tr></tbody></table> | | | | | Valeur nutritive | | Nutrition Facts | | pour 100 g / Per 100 g | | Teneur | % valeur quotidienne | Amount | % Daily Value | Calories / Calories | 360 | Lipides / Fat | 1 g 2 % | saturés / Saturated | 0 g | + trans / Trans | 0 g 0 % | Cholestérol / Cholesterol | 0 mg 0 % | Sodium / Sodium | 0 mg 0 % | Glucides / Carbohydate | 85 g 28 % | Fibres / Fibre | 9 g 34 % | Sucres / Sugars | 66 g | Protéines / Protein | 1 g | Vitamine A / Vitamin A | 0 % | Vitamine C / Vitamin C | 0 % | Calcium / Calcium | 4 % | Fer / Iron | 6 % |
| Valeur nutritive | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Nutrition Facts | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| pour 100 g / Per 100 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Teneur | % valeur quotidienne | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Amount | % Daily Value | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calories / Calories | 360 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Lipides / Fat | 1 g 2 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| saturés / Saturated | 0 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| + trans / Trans | 0 g 0 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cholestérol / Cholesterol | 0 mg 0 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sodium / Sodium | 0 mg 0 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Glucides / Carbohydate | 85 g 28 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fibres / Fibre | 9 g 34 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sucres / Sugars | 66 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Protéines / Protein | 1 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vitamine A / Vitamin A | 0 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vitamine C / Vitamin C | 0 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calcium / Calcium | 4 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fer / Iron | 6 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |