



Revised Sept 2, 2017

Product Description

Dried Wild Blueberries dried to approximately 13% moisture to maintain a chewy texture and achieve shelf stability. Our dried Wild Blueberries (vaccinium angustifolium), start with Canada Grade A* fruit. The Van Dyk's are both wild blueberry growers as well as finish processors, following the quality of our products from field to package. Our fruit are dried in a unique vacuum – radiant energy system that allows the extraction of moisture at low temperatures. Our unique drying technique allows Van Dyk's by Nature dried products to retain nutrient levels similar to that of the fresh fruit. Our dried wild blueberries are 100% non GMO, with no preservatives, oils, flavour, colour or sweeteners added. The product is compliant with Canadian, European, and USA regulations regarding pesticide residues analysis. Our current processing facility is HACCP and SQF certified and the same certifications are being pursued for our new dehydration facility.

*Dried Grade A Wild Blueberries were used for the analysis reported in this spec sheet. Other dried grades are available depending on customer's needs.

Ingredient

Canada Grade A* Wild Blueberries (vaccinium angustifolium)

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Physico – Chemical Analysis

Specifications

Methods

Flavour	Distinctly Wild Blueberry	Sensory evaluation
Colour	Typical Wild Blueberry	Sensory evaluation
Appearance	Whole Fruit	Sensory evaluation
Texture	Chewy (raisin like)	Sensory evaluation
Berries per 10 gram	~140 per 10 gram	Direct Count
Plant matter	Non detectable	Direct Count
Moisture	11-13% *	Vacuum oven

*Our unique vacuum – radiant energy drying process has the ability to produce customer specific moisture levels

Certifications

Our current processing facility is HACCP and SQF certified and our products are certified Kosher, non GMO and Vegan. The same certifications are being pursued for our new dehydration facility and dried products.

Packaging and Labelling

We will be supplying dried Wild Blueberries in both retail ready (resealable gusset pouches) and wholesale (bulk) packaging. All products will be packaged in moisture barrier, food grade poly bags and bulk packed in corrugated boxes.

Country of Origin

Canada

Shelf Life / Storage Requirements

24 month (730 days) when product is stored in original packaging and in a cool, dry space.

Nutrition Facts

Valeur nutritive

Per 40 g / par 40 g

	% Daily Value*
	% valeur quotidienne*
Calories 130	
Fat / Lipides 1 g	1 %
Saturated / saturés 0 g	
+ Trans / trans 0 g	0 %
Polyunsaturated / polyinsaturés 0.6 g	
Omega-6 / oméga-6 0.4 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / monoinsaturés 0.2 g	
Carbohydrates / Glucides 33 g	
Fibre / Fibres 9 g	32 %
Sugars 21 g	21 %
Protein / Protéines 1g	
Cholesterol / Cholesterol 0 mg	0 %
Sodium 0 mg	0 %
Potassium 150 mg	3 %
Calcium 40 mg	3 %
Iron / Fer 0.5 mg	3%
Vitamin D / Vitamine D 0 µg	0 %

*5% or less is a little, 15% or more is a lot

*5% ou moins c'est peu, 15% ou plus c'est beaucoup

