

QUALITY CERTIFICATE No 62/02/24

Product: *Freeze-dried blueberry wild – whole*

Batch No: *07.2025/LOC-08*

A. Organoleptic evaluation:

No	Attribute	Requirements	Findings
1.	Appearance	Loose slightly pieces of fruit, not sticking together under pressing, acceptable limited amounts pulverized particles	<i>Passed test</i>
2.	Colour	Dark-blue with violet tint, characteristic of the fruit blueberry	<i>Passed test</i>
3.	Taste and flavour	Typical for blueberry, 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>0,6 % wt.</i>
2.	Particles passing through a sieve 1 mm	Max. 3 % wt.	<i>0,2 % wt.</i>
3.	Admixture mineral impurities	Max. 0,1 % wt.	<i>0 % wt.</i>
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	<i>0 % wt.</i>
5.	Admixture light – burned particles	Max. 1,0 % wt.	<i>0 % wt.</i>

C. Storage conditions:

- a) Store in closed packages*
b) Max. temperature below 25°C, relative humidity below 75%

D. Receiver :

OUTLET WHOLEFOOD COMPANY LTD

E. Number of unit packages :

60 kg

Poznań, 13.02.2024r.

Quality Specialist