

Wild

BLUEBERRIES



Canada

FROM CANADA

Discover
the
Diversity

- IQF
- DRIED FRUIT
- CONCENTRATE
- PUREE
- POWDER
- JUICE

» All products are available
as well as certified organic.



What to buy



INDIVIDUALLY QUICK FROZEN

Frozen wild blueberries are prepared from sound, ripe, fresh fruit of low bush blueberries. The berries are cleaned, stemmed and washed before they are Individually Quick Frozen (IQF). The product is packed in poly lined corrugated 30 lb cartons. Available in different qualities: Grade A/ Fancy, grade B/Choice and grade C/Standard. Storage temperature is -18°C or colder. Expected shelf life is 3 years minimum from packaging date.



DRIED FRUIT



Wild dried blueberries are processed from sound and mature blueberries. They are infused in sucrose solution or apple juice concentrate, dried and then sprayed with a light quantity of oil. No preservatives, flavour or colour is added. Moisture: 14 - 18%. The product is enclosed in polyethylene bags with net weight 4.55 kg / 10 lb or 11.34 kg / 25 lb. Expected shelf life is 12 months if properly stored in a dry and cool atmosphere.



CONCENTRATE

Wild blueberry juice concentrate is obtained from juice extraction, depectinization, filtration and evaporation of sound wild blueberries. The dark reddish-blue viscous liquid has typical wild blueberry attributes.

Brix: 65°. Available in 549 lb / 249 kg drums. Expected shelf life is 3 years stored frozen at -18 °C or below.

PUREE (Pasteurized)



Wild blueberries for puree production are prepared from cleaned, washed, properly ripened fruit that has been individually quick frozen.

All berries passed through a cutting head to give a puree with a fine particulate material. The puree has a dark blue/purple color typical of mature fruit. Brix: 9 to 14.5°. Available in 4.25-gallon plastic pails. Expected shelf life is 18 months stored frozen at -18 °C or below.





POWDER

The powder is made from freeze-dried wild blueberries. It has a bluish to purple color and a moisture content of 6 %.

It is available in sack with net weight from 600 kg / 1300 lb to 700 kg / 1550 lb. The product should be warehoused at temperatures not to exceed 20 °C. The shelf life is at least 2 years.



★ **Organic** ★

All products are available certified organic. The production process complies with the Food and Drugs Act of the Government of Canada as well as the current good manufacturing practice of the U.S. Food and Drug Administration.



JUICE

Wild blueberry juice is obtained by extraction from sound, mature blueberries and is then pasteurized. Brix: 9.5-10.5°. Available in bags or pails, net weight 175 kg / 386 lb. Expected shelf life is 24 months frozen, 10 days unfrozen.



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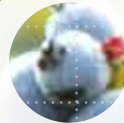
IN CANADA WILD MEANS UNCULTIVATED

Wild blueberries have been growing in Quebec and Atlantic Canada for over 10,000 years. They cannot be planted. They spread naturally and slowly, by the help of careful management. Wild blueberries are genetically diverse, consisting of hundreds of different naturally occurring varietal clones. This mix gives them their unique, complex flavours. This intense, sweet-tart taste is extraordinary and cannot be duplicated through cultivation of a single variety.

WILD IS THE BETTER CHOICE



Wild blueberries (*Vaccinium angustifolium*) give you more than twice the number of berries per pound compared to cultivated blueberries. Consequently, baked goods have more berries in every bite. The little wild ones have a higher skin to pulp ratio. More skin and less water equals more antioxidant-rich pigment. According to USDA studies using ORAC testing procedure, wild blueberries have the highest antioxidant capacity per serving, compared to more than 20 other fruits.



NATURALLY EXCEPTIONAL

Are you looking for an ingredient that adds value to your products? Using frozen or processed wild blueberries from Canada will satisfy your customer's desire for natural, healthy and absolutely delicious food.



WHERE TO BUY

Please use the Canadian Wild Blueberries suppliers list provided on our website or contact your WBANA representative.

Wild Blueberry Association of North America

c/o mk² marketing & kommunikation gmbh
p.o.box: 150 111
D-53040 Bonn

fon: +49 (0) 228-94 37 87-0

fax: +49 (0) 228-94 37 87-7

email: info@wildeblaubeeren.de
www.wildeblaubeeren.de

Great Britain

www.wildblueberries.co.uk

France

www.myrtilessauvages.fr

USA

www.wildblueberries.com

Japan

www.wildblueberry.jp

China

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