

Item: **Blueberry Dessert**

Document: **PCR-B-036A, Blueberry Dessert, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **111** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

General: Blueberry dessert (cooked blueberries in sauce).
Appearance: Blueberries: Distinct, dark purple cooked blueberries.
Sauce: Glossy dark purple color and there shall be no evidence of syneresis.
Odor: Moderately sweet and slightly acidic.
Flavor: Moderately sweet and slightly acidic cooked blueberries in a sweetened sauce.
Texture: Blueberries: Slightly soft and tender.
Sauce: Smooth and moderately thick; shall not contain excessive seeds and skin particulates; shall not be gelatinous.

Possible Deteriorative Changes

Appearance: Blueberries: Broken blueberries.
Sauce: Evidence of syneresis.
Odor: Fermented, caramelized.
Flavor: Fermented, caramelized, sour.
Texture: Blueberries: Excessively soft, mushy.
Sauce: Thin to watery.

Unique Examination/Test Procedures

N/A

Special Notes

N/A