



PRODUCT SPECIFICATIONS

Fresh Quebec cranberries

DESCRIPTION :

Our fresh cranberries (*Vaccinium Macrocarpon*) are picked directly in our fields at Canneberges Québec Inc.'s farm in St-Louis-de-Blandford. Next, they are delicately sorted in our processing plant using sophisticated optical laser technology to select and retain ONLY superior quality cranberries that meet your requirements and selection criteria. Later, the selected cranberries are packaged and warehoused under optimum storage conditions (in plastic bins of 2 different sizes, either 150 kg or 15 kg). We package our cranberries using just-in-time production methods to maximize the fruit's shelf life. We follow norms of cleanliness, food traceability and consumer safety. We are on going GlobalGAP™ accreditation.

PARTICULARITIES :

• Antioxidants

This little red berry contains a high concentration of powerful antioxidants which help neutralize free radicals in the human body and may help prevent the onset of diseases linked to aging. So eat cranberries and stay young! They actually contain more antioxidants than blueberries, apples, red wine or grapes.

- Excellent against urinary infections.
- Help prevent cavities.
- Contain no cholesterol.
- Cranberries reduce the risk of certain types of cancer, stroke and kidney stones.



DELIVERY :

Packaging format:

- 340 g food grade poly bags
- 350 g plastic containers (clamshell)
- 9 kg semi-bulk boxes



Pallet of 96 cases of clamshells :

(We can adjust the number of layers according to your needs or type of transport)
1.2 m long X 1.1 m wide X 1.9 m high
(12 - 350 g units or 9 kg bulk per case)
12 cases/layer

Case dimensions :

Height : 22.5 cm
Length : 40.5 cm
Width : 33 cm

Pallet of 81 cases of bags :

(We can adjust the number of layers according to your needs or type of transport)
1.2 m long X 1.1 m wide X 1.9 m high
(24 - 350 g units per case)
9 cases/layer

Case dimensions :

Height : 20.5 cm
Length : 40 cm
Width : 26 cm

IN HARMONY WITH NATURE :

Canneberges Québec Inc. proactively upholds the principles of sustainable development. Specific efforts are used, such as :

- First Quebec grower to automate its irrigation system;
- Replaced pick-up trucks for on-farm transport with smaller diesel vehicles;
- Encourage carpooling on the farm thus reducing the number of vehicles in use.

Canneberges Québec Inc. employs leading-edge technology in its equipment:

- Top of the line optical sorter: laser and cameras
- Double packing line
- 7800 sq. ft. climate-controlled warehouse with a 500,000 lb capacity for fresh cranberries.

Colour :

Deep red: a source of powerful antioxidants

Taste :

The cranberry; a berry that's uniquely tart and tasty. When combined with a little sugar, honey, maple syrup or with another fruit, they pair brilliantly with meats (game, poultry, pork...), pastries, sauces, jellies, garnishes, etc.

Defects :

Less than 8% major and minor defects

Size :

90% of fruit larger than 1 cm in diameter

Brix :

From 7 to 10

Citric acid :

2 to 3 g/100

Storage :

4 ° C

Shelf life :

30 days

Valeur Nutritive

pour une portion de (100g)

Teneur	% valeur quotidienne
Calories	45
Lipides	0g 0 %
saturés	0g 0 %
+ trans	0g
Cholestérol	0mg
Sodium	2mg 4 %
Glycides	12g 20 %
fibres	5g
sucres	4g
Protéines	0,4g
Vit A	0 %
Vit C	20 %
Calcium	0 %
Fer	2 %

Just one thing to remember!



Canneberges Québec Inc. brings you the finest fresh cranberries in the world thanks to our staff's experience, reliability and commitment to customer service.

The job is simple: provide you with a just-in-time, superior-quality.

Canneberges Québec Inc. is ready and able to meet consumer demand whether in Quebec, the rest of Canada or Europe!