



Paid QSP Grant Opportunity for Dried Blueberry and Blueberry Concentrate Product Samples

The U.S. Highbush Blueberry Council (USHBC) currently has funding through USDA’s Quality Samples Program (QSP) to purchase samples of dried blueberries and blueberry concentrate to develop new U.S. blueberry products in China. Through USHBC’s in-market partner, USHBC intends to distribute the samples to leading food manufacturers of baked goods, beverages, dairy products, jams, and more. USHBC will then follow up with the manufacturers to ensure the samples are being utilized, receive their feedback on the product, and see if any additional training is needed.

USHBC is soliciting bids for both dried blueberries and blueberries concentrate samples, that are qualified to export to China. USHBC has been awarded \$65,250 to purchase both product samples. In your solicitation, please include the following information:

- Product type (dried and/or concentrate)
- Price
- Available volume
- If you have a company contract with an international freight forwarder USHBC could utilize to secure lower shipping rates

USHBC will pay for the cost of samples and shipping expenses, from the point of departure in the U.S. to the port of entry in China, through the QSP grant program. USHBC will help coordinate the shipment of samples to China with the supplier(s), including helping arrange pickup with the international freight forwarder and assisting with documentation. USHBC anticipates the shipment of samples to China will occur in June.

Product Specifications and Import Requirements

USHBC has partnered with MZMC, USHBC’s in-market representative, to coordinate the product shipment and distribution. MZMC will help ensure that the selected suppliers meet both the product phytosanitary and shipping documentation requirements. MZMC has shared a list of the dried blueberry and blueberry concentrate product specifications that are required for shipment, which are included below. Before submitting a bid, please ensure that your product(s) complies with this list of requirements.

Blueberry Concentrate Product Specifications	
Product Description	Blueberry Juice Concentrate
General Description	Blueberry Juice Concentrate prepared by concentrating filtered, unfermented juice from of clean, mature blueberries
Specifications	No additives, preservatives, artificial flavors, colors, gelatin, gluten, PHO’s, allergens, enzymes, sulfites, GMOs, or animal products used
Irradiations	No irradiations. Cultivated in non-radiological zone
Insect Pests and Diseases	Free from insect pests, larvae, eggs, etc.
Color	Rich, dark blue/purple liquid
Color Ratio	>1 at 10 brix

Brix (°Bx)	.65.0 ^o +/- 0.5 ^o
pH	2.5-3.8
Acidity	2.5-8.0 Wt/Wt as Citric
Turbidity	>1 at 10 Brix
Packaging Material	<u>Option A:</u> <ul style="list-style-type: none"> 55-gallon open head steel drum (new or newly reconditioned) securely closed using a lever-lock rim to prevent contamination in transit, handling, and storage Polyethylene Liners – Low Density/4 mill thickness <u>Option B:</u> <ul style="list-style-type: none"> Plastic pails – 4 gallons at net weight of 44 lbs per pail
Labeling	Customer-provided labels could be used
Storage	The blueberry concentrate product is stored at/below -17°C (0° F)
Shelf Life	48 months
Indicator Microbiology	Standard Plate Count < 1,000 cfu/g Yeast < 500 cfu/g Mold < 500 cfu/g E. coli < 3 cfu/g Salmonella Negative Total coliforms < 3 cfu/g
Pesticides	Maximum pesticide residue levels to meet the U.S. FDA and China guidelines

Dried Blueberry Product Specifications	
Product Description	Dried Blueberry
General Description	Prepared with good manufacturing practices by infusing quality blueberries in cane sugar solution. Infused blueberries are then dried and treated with sunflower oil
Additives/Preservatives/Artificial Flavors/Colors	Sugar, sunflower oil
Irradiations	No irradiations. Cultivated in non-radiological zone
Insect Pests and Diseases	Free from insect pests, larvae, eggs, etc.
Grade	Grade A
Packaging Material	Packaged in corrugated cartons with a non-sealed polyethylene bag. The carton is sealed with packaging tape.
Labeling	Customer-provided labels could be used, in conformity with Chinese National Standard
Storage	5-20°C (41-68° F)
Shelf Life	12-24 months
Indicator Microbiology	Standard Plate Count < 5000 cfu/g Yeast < 250 cfu/g

Mold	< 250 cfu/g
Total coliforms	<1 MPN/g
Pesticides	Maximum pesticide residue levels to meet the U.S. FDA and China guidelines

Additionally, MZMC has provided an initial list of required documents for the shipment(s). As mentioned above, MZMC will help the selected shipper(s) through the export process to ensure all product documentation requirements are met.

- Certificate of free sale
- USDA certificate of quality and condition
- Contract
- Commercial invoice
- Packing list
- Bill of lading
- Certificate of origin
- Certificate of analysis for the load
- Process flow diagram
- Registration number of overseas manufacturers of imported food

If you are interested in supplying samples, please send Shelby Sackett a quote at shelby.sackett@bryantchristie.com by COB Friday, June 30. You may quote on one or both of the requested products.

Please feel free to reach out to Shelby Sackett with any questions.

Thank you!