



BLUEBERRY SANTE™

BlueberrySante™ is produced from the finest South American Blueberries, freeze-dried to preserve their remarkably high phytonutrient profile. With nothing removed but water and no fillers or binders, BlueberrySante is as close as you can get to fresh Blueberries at a very affordable price point!

It's Blueberry's exceptional nutrient content that has led to their rise to superfruit status. In addition, Blueberries are low in calories and have a low glycemic load. Despite their naturally sweet flavor, Blueberries do not rapidly turn into sugar when eaten, making them appealing for those wishing to manage blood sugar levels.

Applications:

BlueberrySante™ is the convenient way to add the taste and nutrients of fresh Blueberries to your functional products, year round. Perfect for hot and cold cereals, bakery applications, fruit sauces, fillings, smoothies, ice cream and sorbet, BlueberrySante™ gives your foods and beverages real Blueberry flavor, aroma and nutrition. Wherever BlueberrySante™ is included, the "Made with Real Blueberries" Real Seal can be displayed on your products, increasing your product's commercial value since studies have shown consumers will pay up to 30% more for products containing real Blueberries.

Blueberries are a popular component of many supplement formulas, especially those targeting healthy brain function, urinary tract health and antioxidant blends. A study by the USDA Human Nutrition Research Center on Aging found that the combination of polyphenols present in Blueberries appear to have a synergistic effect which provides increased



Product Name: BlueberrySante™

Botanical Name: Vaccinium myrtillus L.

Active Ingredients: Antioxidants, Polyphenols, Vitamin C, Fiber

Extraction Method: Freeze Dried

Appearance: Dark purple speckled powder

Solubility: Mostly soluble

Shelf Life: Two years if sealed and stored away from sunlight and moisture. Not over 30°C

Applications: Nutritional supplements, functional foods and drinks

Certifications: Kosher, GRAS

protection from age-related declines in mobility and cognition relative to the individual constituent compounds.¹ BlueberrySante's™ freeze drying process preserves the synergistic phytonutrient profile of the entire fruit and is suited to tablets and capsules. Because of its pleasant taste, BlueberrySante™ has a special application for powdered formulas.

Active Constituents:

The striking indigo color of Blueberries boldly reveals the wealth of antioxidants that can be found inside, such as anthocyanins, proanthocyanidins, resveratrol, flavonols, pterostilbene, kaempferol and tannins.² According to the USDA database of the antioxidant activity of selected foods (ORAC values), Blueberries rank among the highest on a per serving basis with an antioxidant capacity of 6,552 micromoles TE/100g.³

One serving of Blueberries contains about 14 mg or almost 25% of daily requirement for Vitamin C. Vitamin C is needed for the formation of collagen and to maintain healthy gums and capillaries. It also aids in the absorption of iron and promotes a healthy immune system.⁴ Blueberries have high levels of manganese, which plays an important role in the development of bones and in the metabolism of protein, carbohydrate and fat⁵, vitamin B6, vitamin E, and vitamin K. Blueberries are the subject of ongoing research, with many promising findings in the areas of brain and memory, blood vessel and cardiovascular health. With so many benefits, it's no wonder Blueberries have become an in-demand ingredient for today's health conscious consumers.

History:

The Blueberry is an indigenous North American species with deep historical roots. By the time Europeans arrived on the North American continent, the native inhabitants were already enjoying Blueberries year round through clever preservation techniques. Blueberries were dried in the sun, then added whole to soups and stews, or crushed into a powder and rubbed into meat as a preservative. As the legend goes, Native Americans gave Blueberries to the pilgrims, helping them survive their first winter.

Native Americans revered the Blueberry and much folklore developed around this beautiful fruit. The blossom end of each berry, the calyx, forms the shape of a perfect five-pointed star. The elders of the tribe would tell how the Great Spirit sent "star berries" to relieve the children's hunger during a famine. The Blueberry fruit, leaves and root were also used by Native Americans for medicinal purposes.

¹ Mechanisms Involved In The Beneficial Effects Of Blueberries On Neuronal Aging And Behavior (2010) USDA Human Nutrition Research Center on Aging

² Prior, R.L. et al J Agric Food Chem. 1998, 46: 2686-93

³ Oxygen Radical Absorbance Capacity (ORAC) of Selected Foods--2007. Nutrient Data Laboratory Beltsville Human Nutrition Research Center (BHNRC) Agricultural Research Service (ARS) U.S. Department of Agriculture

⁴ <http://www.BlueberryCouncil.com/nutrition.php>

⁵ Dietary Reference Intakes for Vitamin A, Vitamin K, Arsenic, Boron, Chromium, Copper, Iodine, Iron, Manganese, Molybdenum, Nickel, Silicon, Vanadium, and Zinc (2001) National Academy of Sciences. Institute of Medicine. Food and Nutrition Board. Chapter 10 Manganese.

* The products and the information provided about specific products have not been evaluated by the United States Food and Drug Administration and are not approved to diagnose, treat, cure or prevent disease.

