

## BLUEBERRY PACKAGING GUIDELINES

***Only for sites that have a proper sink to wash berries or can get a neighboring prep site to help with washing.***

*For blueberries, use recipe #R3342. Click on “FS Tutorial Videos” on our website for instructions on using equipment to seal bagged items. Scroll to the bottom of videos and view “Setting Up and Using the Bag Sealer” and “How to Package Using the Saddle Pack Stand.”*



The blueberries come in a 20 lb. case. Rinse and dry blueberries.



Estimate a **2.7 oz portion** of blueberries. This picture shows what a single portion size in a ½ lb. boat looks like. This portion fills a #6 disher, level to the top.



Use the tape machine to prepare bags of blueberries or put in a suitable container. Serve the bags in the harvest stand. Each 20 lb. case provides 118, ½ cup servings.