



**PRODUCT SPECIFICATIONS**

**I. GENERAL PRODUCT INFORMATION**

**Product Description**      Product prepared from Mango fruit, harvested at optimum ripeness, fresh, clean and healthy, uniform color, which has been subjected to frozen processes in Octofrost IQF tunnels, selected, packaged and stored at optimal temperatures for conservation (-18°C).

<b>Composition</b>	100% Apple mango
<b>Color</b>	Yellow - Orange color
<b>Flavor and odor</b>	Sweet characteristic and distinctive from mangoes
<b>Texture</b>	Firm
<b>Size</b>	20 x 20 chunks
<b>Application</b>	Product for Retail, Food Service, Yogurt, etc.
<b>Format</b>	Stand up pouch, pillow bag, Cardboard Boxes, 10 kilos bulk case, 30 pound bulk case

**II. CHEMICAL / PHYSICAL CHARACTERISTICS (500 gr. Sample)**

<b>Brix</b>	> 13°
<b>Color deviation, underripe</b>	< 5%
<b>Overripe</b>	< 5%
<b>Broken, mechanical damaged</b>	< 7%
<b>Damaged pieces (sunburn, insects, etc)</b>	Total < 7%
<b>Enzymatic changes</b>	< 3%
<b>Rottem /Mouldy fruits</b>	Max. 1%
<b>Vegetal material</b>	< 1.0 cm2 / kg
<b>Clumps</b>	Max 7%
<b>Foreign Material</b>	None
<b>Plaguicides</b>	In LRM EPA/CEE dependin customer

**III. BACTERIOLOGICAL CHARACTERISTICS / g**

ANALYSIS	UNIT	TOLERANCE
<b>Total plate count</b>	ufc/gr	Petrifilm
<b>Coliforms</b>	ufc/gr	Petrifilm
<b>Salmonella</b>	In 25 gr	Absence
<b>E. Coli</b>	ufc/gr	Petrifilm
<b>Listeria monocytogenes</b>	In 25 gr	Absence
<b>Mold</b>	ufc/gr	Petrifilm
<b>Yeast</b>	ufc/gr	<1000
<b>Staphylococcus aureus</b>	ufc/gr	<10

**IV. NUTRITIONAL VALUES (100 gr. Sample)**

ANALYSIS	UNIT	Value
<b>Total fat</b>	gr	0
<b>Saturated fat</b>	gr	0
<b>Cholesterol</b>	mg	0
<b>Vitamin A</b>	%	15
<b>Vitamin C</b>	%	46
<b>Calcium</b>	%	1
<b>Proteins</b>	gr	0.82
<b>Total carbohydrate</b>	gr	15
<b>Dietary fiber</b>	gr	2

## V. PACKAGING REUIREMENTS / STORAGE CONDITIONS

<b>Product delivery temperature</b>	max. -16°C
<b>Product storage temperature</b>	max. -18°C
<b>Shelf-life</b>	24 months at -18°C

\* **Never refreeze a defrosted product**

## VI. CODING

Consignee  
Product Name  
Product Code  
Net Weight  
Lot Number  
Production Date  
Expiration Date  
Country of Origin  
Shipper  
Storaging Temperature

## VII. GENERAL CONDITIONS

The delivered raw material and/or semi-manufactured products are produced , packed and transported according to the Good Agricultural Practices (G.A.P) and the Good Manufacturing Practices (G.M.P)

The products do not contain any raw material from genetically modified origin - GMO free

The products are free from foreign materials and are under metal detected process

The products are not treated by any kind of radiation

Food safety and traceability and any amendments therefor

Pesticide residues and any amendments therefor

Heavy metals and any amendments therefor

Allergens and any amendments therefor: No declaration needed . Major allergens are not present in the product. Minor allergens: Fructose and saccharose proper to the fruit