

PRODUCT SPECIFICATION

Material 16315

F-Mango chunks 20X20 Kaew-10KG

Date : 01.09.2021

PAGE : 1 / 4



<i>Ctry of manuf.</i>	Vietnam, Thailand	<i>Style</i>	IQF, Chunks
<i>Variety</i>	Mangifera Indica (Kaew)	<i>Size</i>	20X20; 160-180 PC/KG
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	242,900 kJ
Crustaceans	-	Energy	57,300 kcal
Eggs	-	Fat	0,450 g
Fish	-	Saturated Fatty Acids	0,101 g
Peanuts	-	Carbohydrates	12,450 g
Soybeans	-	Sugars	12,450 g
Milk	-	Fibers	1,700 g
Nuts	-	Proteins	0,600 g
Celery	-	Salt	0,013 g
Mustard	-	Sodium	5,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 720,000 KG		Gross 796,000 KG		Height 1 830 MM	
#Layer/pal.	#Box/layer	#Box/pal.	Box height	Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	9	72	200,00 MM	10	10,750	1	10

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

PRODUCT SPECIFICATION

Material 16315

F-Mango chunks 20X20 Kaew-10KG



Date : 01.09.2021

PAGE : 2 / 4

Declaration			
mango			
Composition			
Code	Description	Country of origin	Amount
	MANGO	Vietnam, Thailand	100%

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	2 or more pieces welded together	/1000G	PC			6
Count per kg		/10000G	PC	160		180
EVM Major	Any vegetable material from the product plant > 12mm long	/1000G	PC			0
EVM Skin	Any loose pieces of skin or any attached to dice or EVM < 12mm	/1000G	PC			3
EVM Stones	Any whole stone or piece of stone of the fruit that can be harmful	/10000G	PC			0.10
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/1000G	PC			0
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
Over Size	Pieces coming from the middle of the mango halve with one (or more) sides > 25 mm	/1000G	M%			5
Over mature	Over ripe mango, dark orange colour (DSM Yolk Fan: 11+)	/1000G	M%			1
Size	Proper chunks - all sides 17-25mm	/1000G	M%	90		
Total Blemish	Blemished piece	/1000G	M%			5
Under mature	Under ripe mango, white/light yellow colour (DSM Yolk Fan: 1-5)	/1000G	M%			5

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Colour: Uniform fresh orange-yellow. No excessively pale colours. No mixed colours. (DSM Yolk Fan: 6-10)
Flavour	Flavour: Fresh typical sweet, no must, harsh fermented or stale taints
Odour	Odour: Fresh typical of the product no #off# or sour taints
Texture	Texture: Uniform tender smooth to the bite. No hard or fibrous or under-ripe or over-ripe pieces.

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G			10	100

PRODUCT SPECIFICATION

Material 16315



F-Mango chunks 20X20 Kaew-10KG

Date : 01.09.2021

PAGE : 4 / 4

Listeria mono.		CFU(25)G			0	0
Salmonella		CFU/25G			0	0
Total Plate Count		CFU/G			100000	1000000
Yeast and Moulds		CFU/G			1000	10000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Acidity				0.30		0.60
Brix				12		16
pH				2.80		4.50