

FROZEN PRODUCT SPECIFICATION

MANGO CHUNKS

PRODUCT Mango

VARIETY Kent , Edward

COUNTRY OF ORIGIN Perú

APPEARANCE Tipical for mango , free rolling, hand cut mango pieces.

Chunks 15 -25mm / +/-

SIZE 2

ANALYTICAL ASPECTS

Color minor defects 5% max.

Frozen clusters of 5

pieces -

Over and below size 15% max.in weight

Peel and seed

Absent

fragments Absent Strange materials Absent

COLOR Tipical Gold-Yellow, according to variety

ODOR Characteristic

FLAVOR Sweet - Natural flavour

APPEARANCE Tipical for hand cutted mango chunks, free rolling

ACIDITY 0.3 - 0.7% citric acid

BRIX ° 13° - 15° **pH** 3.5 - 4.2

MICROBIOLOGICAL

LIMITS Standard Plate Count < 10.000 ufc/g

Total coliforms < 10 ufc/g
E. Coli < 1 ufc/g
Mold and yeast < 5.000 ufc/g

Pathogens Absent

STORAGE & TRANSPORT

Blue polybags 3m in master export cartons of 10 Kg.

Packaging (1x10Kg.)
Shipping temperature -20°C
Storage temperature -20°C
Maximum storage time 12 months