

CHILLED HPP FRUIT PUREE

Mango 100% Sélection La Fruitière Specification sheet

Version: 00 Provisoire

Date: 09/09/2024

MANGO puree, no added sugar, pasteurized by high pressure treatment.

Description: Made from mango purees from selected varieties and origins.

Ingredient(s): 100% mango puree. Contains naturally occurring sugars.

Origin(s) of fruit: India, Peru

Shelf life:

Before opening for 1 kg: 13 months from date of manufacture at +2°C to +6°C.

Before opening for 5 kg and 10 kg: 12 months from production date between +2°C [+36°F] and +6°C [+43°F].

After opening : 6 days in a cool place / the fridge between +2°C and +6°C.

Physical, chemical and organoleptic features:

Brix (±2°): 17 pH (±0.5): 3.7 Texture: Semi-thick Color*: Orange yellow (#EFAA23)

*: for information only

*: Tolerance 1log10

Average nutritional values per 100 g:

Energy (kcal): 62 Fat (g): 0 Carbohydrates (g): 13 Fibres (g): 1,7 Sodium (mg): 4,9

Energy (kJ): 263 of which saturated fatty acids (g): 0 of which sugars (g): 11 Proteins (g): 0,6 Salt (g): 0

Microbiological characteristics:

Aerobic micro-organism*: < 1000/ g Sulfite-reducing anaerobes 46°C: < 10/ g

Coliforms 44°C: < 10/ g Yeast and Mould*: < 1000/ g
Escherichia Coli: < 10/ g Salmonella: Not detected / 25 g

Coagulase-positive staphylococci: < 10/ g Listeria monocytogenes: Not detected / 25 g

Guarantees:

G.M.O.: this product does not contain any G.M.O. and is not issued from ingredients produced from G.M.O., in compliance with 1829/2003 and 1830/2003 regulations.

Ionization: this product does not receive any ionization treatment, in compliance with 1999/2/CE and 1999/3/CE Regulations.

Contaminants, pesticides and radioactivity: this product is in compliance with the applicable European Regulations.

Food contact: the packaging used complies with European regulations concerning suitability for food contact.

Allergens: this product does not contain any allergen, in compliance with the applicable European Regulations.

Codes:

	Item code:	EAN product:	EAN case:
1 kg:	3011030001	3338702004833	3338704004831
5 kg:	3011030003	N/C	3338704004817
10 kg:	3011030004	N/C	3338704004824

Packaging:

Primary packaging 1 kg: Labelled white bag with a sealed cap, lock-on cap with spout.

Net weight: 1 kg • Dimensions: 245 x 160 x 92 mm • Tare: 18 g

Primary packaging 5 kg: Transparent bag with resealable yellow cap • Net weight : 5 kg • Dimensions : 400 x 295 mm • Tare : 42 g

Primary packaging 10 kg: Transparent bag with resealable blue cap • Net weight : 10 kg • Dimensions : 500 x 370 mm • Tare : 57 g

Secondary packaging: Case • Contents: $6 \times 1 \text{ kg or } 2 \times 5 \text{ kg or } 1 \times 10 \text{ kg}$ • Dimensions: $380 \times 250 \times 130 \text{ mm}$ • Tare: 390 g

Palletizing 1 kg:	80x120 cm	<u>100x120 cm</u>	Palletizing 5 et 10 kg:	80x120 cm	<u>100x120 cm</u>
Number of cases / layer:	9	10	Number of cases / layer:	9	10
Number of cases / pallet:	99	110	Number of cases / pallet:	63	70
Net weight:	594 kg	660 kg	Net weight:	630 kg	700 kg
Gross weight:	663 kg	732 kg	Gross weight 5 kg:	680 kg	750 kg
			Gross weight 10 kg:	680 kg	750 kg
Pallet height:	160 cm	160 cm	Pallet height:	106 cm	106 cm