



PRODUCT SPECIFICATION SHEET

module identification : MR-03-01-F

Date of issue : 02-01-2022

Total pages : 2

Edition n° : 1

Review n° : 17

Product name

SUPREME MANGO ALPHONSO

Code

PF000727

Product description :Fruit paste concentrate at typical flavour.

Composition (ascending) :Glucose-Fructose syrup, Sugar, Frozen Mango Alphonso puree (15%), Water, Colours: Beta Carotene (E160a), Curcumin (E100), Caramel (E150a), Acidifier: Citric Acid (E330) Flavours, Gelling Agent: Pectin (E440).

Declaration of Conformity : The product and packaging material conform to the Italian legislation and the Reg. of European legislation.

Organoleptic Characteristics

Taste	: Characteristic of mango alphonso , free from extraneous flavours.
Consistency	: Paste
Colour	: Orange
Smell	: Characteristic of mango alphonso, free from extraneous flavours.
Aspect	: Paste

ASPECT
(see photo)
→
if available

Chemical – Physical Characteristics	Attribute	Target	Min	Max	UOM	Methods	Notes
Total solids		71,0	69,0	73,0	%	ISO-1026	

Defect	Attribute	Target	Min	Max	UOM	Methods	Notes
Foreign body		absent					
Ferrous body		absent					Metal detector

The values are representative of the lot / batch production. The samples for the controls are taken according to the method of internal sampling.

Bacteriological Characteristics	m	M	c	n	UOM	Methods	Notes
Total Count		10.000	3	3	(cfu/g)	ISO-4833	
Enterobacteriaceae		10	3	3	(ufc/g)	ISO - 21528	
Osmophilic Moulds		100	3	3	(cfu/g)	ISO-7954	
Osmophilic Yeast		100	3	3	(cfu/g)	ISO-7954	
Coliforms		Absent	3	3	(cfu/g)	EXT LAB	
Salmonella		Absent	3	3	(cfu/25 g)	EXT LAB	
Listeria Monocytogenes		Absent	3	3	(cfu/g)	EXT LAB	
Staphylococcus Aur.		Absent	3	3	(cfu/g)	EXT LAB	
E.Coli		Absent	3	3	(cfu/g)	EXT LAB	


Microbiological definition:

m : Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M : The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

c : Maximum allowable number of result between m and M.

n : Number of sample units chosen separately and independently.

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Pag. 2				
GMO/GLUTEN Produced without the use of Genetically Modified Organisms - GMO free. The product does not contain gluten.				
ALLERGENS				
Ingredient	Present in the Product			
Cereals containing gluten and product thereof	NO			
Crustaceans and product thereof	NO			
Eggs and product thereof	NO			
Fish and product thereof	NO			
Peanuts and product thereof	NO			
Soybeans and product thereof	NO			
Milk and product thereof (including lactose)	NO			
Nuts and product thereof	NO			
Celery and product thereof	NO			
Mustard and product thereof	NO			
Sesame and product thereof	NO			
Sulphur and product thereof	NO			
Lupins and product thereof	NO			
Molluscs and product thereof	NO			
Legenda : YES = Present (origin) NO = ABSENT				
Nutritional Information	UOM	Middle values for 100 g of product (from calculation)		
Energy	Kcal	277		
	KJ	1176		
Lipids	%	0,0		
of which saturated	%	0,0		
Protein (N x 6,25)	%	0,3		
Carbohydrates	%	68,9		
of which sugar	%	46,4		
Fiber	%	0,0		
Salt	%	0,00		
PACKAGING				
Primary pack	: Plastic bucket with cup			
Secondary pack	: Carton with inside 2 plastic bucket			
Net weight	: 7 kg (2x3,5 Kg)			
Packs for layer	: 12			
Number of layer	: 9			
Pallet type	: 800x1200 mm			
The label, present on the Primary pack, contains legal wordings in accordance with regulations.				
Transport	:	At ambient storage temperature		
Certification	:	Goods will have Certificate with the following analysis: in accordance with internal plan as per the customer		
Maintenance and Shelf Life	:	The product, in the original packaging, preserved in a fresh and dry store , keep unchanged the real characteristics for 24 months from the date of production.If the original packaging is open, the characteristics remain unchanged for 60 days, if all the hygienic requirement are respected.Storage conditions:Cool,dry placefree foreign odours and infestation. Age of delivery: 3 months from the date of manufacture		
Formality and Limits of Use	:	See table section " ALLERGENS " Mix the fruit paste, in the recommended dosage, to the pasteurized base and cooled, leave for a few minutes before freezing.		
Recommended dosage	:	75 g for 1 Kg of mixture		
17	02/01/2022	New format		
Review N°	Valid from	Cause	Authorization RGQ	