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Mango Puree

Raw material:

Mango puree is produced from sound, ripe and properly matured fruits. The fruit is inspected, crushed, heated, sieved and packed. Track record is kept of each single lot of fruit according to the HACCP System.

The raw material is processed according to GMP and HACCP principles.

Fruit content: 100 %

Main analytical parameters:

Parameter	Tolerance
Brix	15° ± 2° (Refractometric uncorrected for acidity)
Acidity as CA pH 8,1	3 - 6 g/kg (acidity measurement at pH 8,1)
pH	3,5 – 4,1
Colour	Yellow
Taste	Typical for mango – without off-taste
Appearance	Homogenous puree without seeds

Microbiology:

Filling	Aseptic
Total plate count	100 cfu/g
Yeast	10 cfu/g
Mould	10 cfu/g
Coliforms	0 cfu/g

Nutritional information per 100 g.*:

Energetic value	251 / 59,3 kJ/kcal
Fat	0,43 g
Of which	
- Saturates	98,0 mg
Carbohydrate	12,0 g
Of which	
- Sugars	12,0 g
Fibre	1,6 g
Protein	0,58 g
Salt	12,0 mg

* Based on table values (without commitment)

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Quality Control:

Parameter	Description
Process	Production is according to Good Manufacturing Practice (GMP) and hazards are controlled by the HACCP system/guidelines.
Quality declaration	Fit for human consumption – free from any harmful toxic substances and pests.
Pesticide residues	Max residues according to European Commission Regulation (EC) No. 396/2005
Contaminants	(EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
Radiation	The product is NOT treated with Ionizing radiation
Non-GMO declaration	The product is GMO free according to EU Regulation and does not require labelling according to Regulation 1829/03 and 1830/03.
Allergens	The product does not contain allergens according to Directive 1169/2011(EC) and amendments. Cross contamination during production does not occur.
Food additives	Free from any food additives

Packaging and storage:

Packaging:	Aseptic bag in box each 20 kg net.
Labelling:	Suppliers name, Product, Weight, Production date and batch No.
Storage and shelf life:	Chilled (max. 10°C) – max. 24 months

These specifications are subject to fluctuations depending on individual crop.