
	TECHNICAL DATA DEHYDRATED MANGO		NOVEMBER 2013	Page 1 of 1
			EDITION: 1	
	Elaborated Quality-Production	Revised HACCP Team	Approved General Management	

A. IDENTIFICATION AND ORIGIN		
Name: Dehydrated Mango (cubes, slices, flakes, powder) Composition: 100% fruit (Manguifera indica) Raw Material: Fresh Mango suitable for human consumption. This product is 100% natural. No contains additives.		
B. COMMERCIAL PRESENTATION		
Slices packed in plastic bags x 5 kg. Packed in corrugated cardboard boxes. Net weight 10 kg per box, contains 2 bags	Flakes / Powder Packed in double plastic bags x 5 kg. Packed in corrugated cardboard boxes. Net weight 10 kg per box, contains 2 bags	
C. SHELFIFE AND STORAGE CONDITIONS		
12 months: preserving its in original package and wrapping. Stored on elevated platforms, in a covered establishment, clean, dry (HR< 65%), with good ventilation and at room temperature (<20°C), free of insect and rodent infestations, protected against chemical contaminants (combustible, lubricants, chemical fer tilizers, poisons) or microbiological, away from strong flavors and protected from direct sunlight.		
D. CONSUMPTION FORMS AND POTENTIAL CONSUMERS		E. SPECIAL MANAGEMENT INSTRUCTIONS
This product is for direct human consumption.		After opening, consume in the least possible time. If surplus exist, seal hermetically and store in the described conditions to avoid exposure to environment humidity, smell adhesion and microbial contamination.
F. PRODUCT CHARACTERISTICS		
Chemicophysical/Quantitative/Sensorial/Microbiological characteristics are intern norm of PRIME FOODS S.A.S		
Chemicophysical		Quantitative
Parameters	Specifications and/or Tolerances	Sensorial
Humidity (%)	Cubes 10% ± 2 Slices 13% ± 2 Flakes, powder 7± 2	Slices: diameter between 3 and 5 cm, thickness between 3 and 5 mm Cubes: 10-25 mm Flakes: length between 3 and 6 mm and a thickness between 1 and 3 mm Powder: 100% pass through mesh 14 Color: Intense yellow-orange. Aroma: Mango's characteristic flavor, free from other flavors. Taste: Acid, characteristic of the fruit, free from other tastes.
Microbiological		
Parameters		Maximum limit allowed
Mesophilic aerobes count (CFU/g)		< 5.000
Total Coliform (CFU/g)		< 3
Escherichia coli (CFU/g)		ausent
Yeast and Mold (CFU/g)		< 300 ufc
Staphylococcus aureus count (CFU/g)		ausent
Salmonella in 25 g		ausent
G. PACKAGING		
Primary Packaging		Secondary Packaging
Description	Bags polyethylene, storable food	Polypropylene sack whit white polyethylene bag./corrugated cardboard boxes
Gauge	#3	Box 930k
Color	White/transparent	White/natural cardboard
Special Indications	Handle with caution to avoid damaging cartons	Stacked 4 boxes maximum

