



August 19th, 2011



DRIED MANGO

PRODUCT DESCRIPTION

VARIETY:
ORIGIN:
DESCRIPTION:

Tommy Atkins, Kent and Haden
Guayaquil, Ecuador
Mango slices: 2 to 5 mm of thickness and 10 cm of length
Cubes, pieces or chunks: 5 to 10 mm of length and width.
Mango sticks: 20-50 mm of length and 3-5 mm of width.

APPEARANCE:
FLAVOUR AND AROMA:
TEXTURE:
MOISTURE:
METHOD OF MANUFACTURE:

Mango orange or yellow.
Mango
Soft and dried
6 - 12%
Dehydration, products are 100% natural, without SO₂ or preservatives.

GENERAL CONDITIONS

PACKAGE:

Customer specification
Bags from 250 grs. to 5 Kgs.
In cardboard boxes of up to 20 Kgs.
Packed in polypropylene bags.
Packed in cardboard boxes.

PRIMARY PACKING:
SECONDARY PACKING:
METHOD OF TRANSPORTATION:
WAY OF TRANSPORTATION :
CAPACITY OF THE FRUIT:
MINIMUM SHELF LIFE:
(Remaining on delivery to site)

Dry containers
By air or by sea
In one 20' container : 6 MT
6 months

NUTRITION FACTS (100 gr)

FAT	0.47g
CARBOHYDRATES	81.61g
DIETARY FIBER	4.50g
PROTEINS	3.53g
FIBRE	12.00g
ENERGY	344.79kcal

MICROBIOLOGICAL ANALYSIS

MICROORGANISM	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Aerobic Count	<1000 cfu/g	3M Petrifilm AOAC 17 th 966.23	Internal External
Total Coliform	<100 cfu/g	3M PETRIFILM AOAC 18 TH 991.14	Internal External
Moulds	<100 cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Yeasts	<5000cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Salmonella spp.	Negative in 375g	AOAC 18 th 967.26 FDA-BAM, CHAPTER 5	External

CHEMICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Moisture (g%)	6 - 12	BM035 Electronic Analyzer AOAC 17 th 934.06	Internal External
Solids Soluble (°Brix)	80 - 90	AOAC 17 th 983.17	External

PHYSICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Water activity	Aw < 0.7	Equipment:Rotronic	Internal