



## DRIED MANGO

### PRODUCT DESCRIPTION

VARIETY:  
ORIGIN:  
DESCRIPTION:

Tommy Atkins and Kent  
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:  
METHOD OF MANUFACTURE:

Mango orange or yellow.  
Mango  
Soft and dried  
Dehydration, products are 100% natural, without SO<sub>2</sub> 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 :  
CONTAINER WEIGHT:  
MINIMUM SHELF LIFE:  
(Remaining on delivery to site)

20' Dry containers.  
By air or by sea  
9 Tons  
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**

<b>MICROORGANISM</b>	<b>ACCEPTABLE B2B</b>	<b>METHODOLOGY</b>	<b>LABORATORY</b>
Aerobic Count	<1000 cfu/g	3M Petrifilm AOAC 17 <sup>th</sup> 966.23	Internal External
Escherichia coli	< 10 cfu/g	3M Petrifilm AOAC 17 <sup>th</sup> 991.14	Internal External
Yeasts and Moulds	<1000 cfu/g	3M Petrifilm AOAC 18 <sup>th</sup> 997.02	Internal External
Salmonella spp.	Not detected in 25g	AOAC 18 <sup>th</sup> 967.26	External
L. monocytogenes	Not detected	AOAC 18 <sup>th</sup> 993.09	External

## **CHEMICAL ANALYSIS**

<b>PARAMETER</b>	<b>ACCEPTABLE B2B</b>	<b>METHODOLOGY</b>	<b>LABORATORY</b>
Moisture (g%)	7 - 11	BM035 Electronic Analyzer AOAC 17 <sup>th</sup> 934.06	Internal External
Solids Soluble (°Brix)	80 - 85	AOAC 17 <sup>th</sup> 983.17	External
Aflatoxin	<4ppb	Elisa Test	External