



DRIED PAPAYA

PRODUCT DESCRIPTION

VARIETY:
ORIGIN:
DESCRIPTION:

Solo or Solo Sunrise
Santo Domingo, Ecuador
Papaya rings: 2 to 5 mm thickness.
Cubes or chunks: 10 to 30 mm.
Strips: 2-3 mm of thickness and 30-50 mm of length.

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

Orange
Papaya
Soft and dried
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.
Dry containers
By air or by sea
In one 20' container: 6 MT
8 months

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

NUTRITION FACTS (100 gr)

FAT	0.26g
CARBOHYDRATES	73.57g
DIETARY FIBER	4.50g
PROTEINS	3.98g
FIBRE	19.43g
ENERGY(Kcal)	312.54kcal/100g
NACI	0.02%
MINERALS	20.30%

MICROBIOLOGICAL ANALYSIS

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

CHEMICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Moisture (g%)	6 - 8	BM035 Electronic Analyzer AOAC 17 th 934.06	Internal External
Solids Soluble (°Brix)	80 - 90	AOAC 17 th 983.17	External
Aflatoxin	<4ppb	Elisa Test	External