

TECHNICAL SPECIFICATION

FROZEN MANGO CHUNKS

(AVAILABLE CONVENTIONAL & ORGANIC)



PRODUCT DESCRIPTION

Made with Edward & Kent variety, we use fresh fruit, being selected, disinfected, washed, peeled, cut according to our specifications, frozen and packed according to the client requirements.

PRESENTATION

Mango Chunks, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethylene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	11 - 16
PH	3.5 - 4.9
ACIDITY	0.2 - 0.6
FLAVOUR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	Objective Size: 25x25 mm Range: 20x20 - 30x30 mm Variation: +/- 5 mm
INMATURE / GREEN	3% Maximun per count
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
IRREGULARITIES	5% Maximun per count
STEMS AND LEAVES	Abscent
PEEL	Abscent
FOREIGN MATERIAL	Abscent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEAST AND MOLDS	< 5,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LISTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.



TECHNICAL SPECIFICATION

FROZEN MANGO STICKS

(AVAILABLE CONVENTIONAL & ORGANIC)



PRODUCT DESCRIPTION

Made with Edward & Kent variety, we use fresh fruit, being selected, disinfected, washed, peeled, cut according to our specifications, the stick is inserted on the mango, frozen and packed according to the client requirements.

PRESENTATION

Mango Sticks, Frozen IQF.

CONSUMPTION

Direct consumption by the public.

PACKAGING

The bags are transparent polyethylene in cardboard boxes, we can also pack in other formats according to customer requirements.

SHELF LIFE

Shelf life of 24 months from the date of production.

SHIPPING TEMPERATURE

Shipping at -20°C.

STORAGE TEMPERATURE

Storage between -18°C or -20°C.

COUNTRY OF ORIGIN

Perú.

PHYSICS AND ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT

°BRIX	11 - 16
PH	3.5 - 4.9
ACIDITY	0.2 - 0.6
FLAVOUR	Typical as fresh fruit
COLOR	Characteristic
ODOR	Characteristic
SIZE (PER PIECE)	Objective Size: 90 gr. Range: 80 - 110 gr.
INMATURE / GREEN	3% Maximun per count
AGGLOMERATE OF 3 PIECES EASILY SEPARATED	5% Maximun per count
IRREGULARITIES	5% Maximun per count
STEMS AND LEAVES	Abscent
PEEL	Abscent
FOREIGN MATERIAL	Abscent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL PLATE COUNT (TPC)	< 10,000 cfu/g
YEAST AND MOLDS	< 5,000 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E. COLI	< 10 cfu/g
STAPHYLOCOCCUS AUREUS	<10 cfu/g
LISTERIA MONOCYTOGENES	Negative in 25 gr.
SALMONELLA SP.	Negative in 25 gr.

