

### Technical Data Sheet

<b>PRODUCT NAME</b>	Mango Puree	<b>COUNTRY OF ORIGIN</b>	India
<b>BOTANICAL NAME/VARIETY</b>	Mangifera indica Alphonso	<b>COUNTRY OF MANUFACTURE</b>	Germany

<b>PRODUCT COMPOSITION</b>	
Mango 100%	

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	15 - 20°	Soluble solids refract (20°C)
pH	3,4 - 4	IFU 11
Total acids as tartaric acid	4,2 - 10,5 g/kg	pH7, IFU 3
Total acids as citric acid	4 - 9,5 g/kg	pH 8,1, IFU 3
rel. Density	1,0590 - 1,0820	20°/20°, IFU 1a
Viscosity	200 - 700 cP	Brookfield 20°C
Appearance	Viscous puree.	
Flavour/aroma	Characteristic of mango. No off flavours/odours.	

MICROBIOLOGICAL PARAMETERS	
Total Plate Count	<100 cfu/g
Yeast	<10 cfu/g
Mould	<10 cfu/g
E. coli and other coliforms	Negative/g

NUTRITIONAL INFORMATION (100g)		
Energy	58	kcal
	247	kJ
Carbohydrate	12.5	g
of which sugars	12.1	g
Fat	<0.4	g
of which saturates	<0.3	g
Protein	0.6	g
Salt	9	mg
Source: Manufacturer		

ALLERGENS	
Allergens present in product:	None.
Allergens present in process:	Allergen on site: Sulphites.

STORAGE	
Storage at 0°C to +4°C.	

TRANSPORT INFORMATION	
Recommended at 0° to +4°C. Transport at ambient temperature is permissible.	

SHELF LIFE	
Unopened, handled properly and stored at the recommended temperature product has 18 months shelf life after production date.	

PACKAGING			
<b>PRIMARY:</b>	Aseptic bag	<b>SECONDARY:</b>	Carton/drum
<b>NET WEIGHT:</b>	20kg/200kg		

SUITABILITY STATEMENT	
Kosher (Parve), Halal, Vegetarian, Vegan, Coeliacs, Diabetics, Lactose intolerant.	

CERTIFICATIONS	
FSSC 22000, Halal, Kosher.	

ADDITIONAL INFORMATION	
At the end of maximum shelf life colouring and organoleptic parameters may change.	

LEGAL REGULATIONS	
The finished product is not derived from nor contains GMO material	
The finished product nor any of its ingredients have been subjected to ionising irradiation	
Product meets EU Directive 2012/12 with regard to fruit juices intended for human consumption	
Product conforms to AIJN Codes of Practice or the Codex Standard for Juice if no AIJN standard exists	
Product meets EU Directive 1881/2006 with regard to contaminants in foodstuffs	
Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs	
Product meets EU Directives 10/2011 and 1935/2004 with regard to materials in contact with foodstuffs.	
The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius	

<b>DATE</b>	09/01/2023	<b>ISSUE</b>	5	<b>UREN APPROVAL</b>	AW	
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