

Technical Data Sheet

PRODUCT NAME	Mango Juice Concentrate clear 65Bx	COUNTRY OF ORIGIN	India, Brazil, Mexico, Colombia, Peru, Mali
BOTANICAL NAME/VARIETY	Mangifera indica	COUNTRY OF MANUFACTURE	Germany

PRODUCT COMPOSITION
Mango 100%

CHEMICAL AND PHYSICAL PROPERTIES		
Criteria	Tolerance	Description
Brix	63 - 67	Soluble solids refract (20°C) IFU 11
pH	2.8 - 4	
Total acids as tartaric acid	18 - 38 g/kg	
Total acids as citric acid	15 - 34 g/kg	
rel. Density	1,3100 - 1,3400	20°/20°, IFU 1a
Reconstruction to single strength		
Brix	14°	Soluble solids refract (20°C)
Colour unit; ABS at 420 nm	0.300-0.800	
Appearance	Viscous uniform liquid, clear. Colour typical of mango.	
Flavour/aroma	Characteristic of mango. No off flavours or odours.	

MICROBIOLOGICAL PARAMETERS		NUTRITIONAL INFORMATION (100g)		
Total Plate Count	<100 cfu/g	Energy	260	kcal
Yeast	<10 cfu/g	Carbohydrate	1095	kJ
Mould	<10 cfu/g	of which sugars	59	g
E. coli and other coliforms	Negative/g	Fat	<0.3	g
		of which saturates	<0.2	g
		Protein	<2	g
		Salt	35	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 2 years (24 months) shelf life after production date.


PACKAGING				
PRIMARY:	Aseptic bag	SECONDARY:	Carton/drum	NET WEIGHT: 25kg/250kg

SUITABILITY STATEMENT
Halal, Vegetarian, Vegan, Coeliac, Diabetics, Lactose intolerant.

CERTIFICATIONS
FSSC 22000, Halal, Kosher

ADDITIONAL INFORMATION
1kg of juice concentrate is approx. 4.6kg juice. Weight of fresh fruit used to produce 1000kg of concentrate: approx. 6700kg.

LEGAL REGULATIONS
<p>The finished product is not derived from nor contains GMO material</p> <p>The finished product nor any of its ingredients have been subjected to ionising radiation</p> <p>The product is not a novel food by virtue of Regulation (EU) 2015/2283</p> <p>Product meets Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption, last amended by EU Directive 2012/12 with regard to fruit juices intended for human consumption brought into effect in England (and the associated legislation for devolved nations) by Fruit Juice and Fruit Nectars (England) Regulations 2013</p> <p>Product conforms to AIJN Codes of Practice and Reference Guidelines or the Codex Standard for Juice if no AIJN standard exists</p> <p>Product meets Council Regulation 315/93/EEC and COMMISSION REGULATION (EU) 2023/915 with regard to contaminants in foodstuffs</p> <p>Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs</p> <p>Product meets Regulation (EC) No 1935/2004 and Commission Regulation (EC) No 2023/2006 with regard to materials in contact with foodstuffs and specific legislation on certain materials such as Commission Regulation (EU) No 10/2011 for plastic</p> <p>The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius</p>

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