

EPT-05-002



FINISHED PRODUCT SPECIFICATION

Name: ASEPTIC MAGDALENA RIVER MANGO[®] PUREE

DESCRIPTION:	100% Natural, intense yellow-orange color, that has a homogeneous creamy texture obtained from top quality, naturally ripe mangoes. Manufactured according GMP CFR Title 21 part 110, packed under strict sanitary hygiene conditions, only thermal and mechanical processes are used, "GMO FREE" (Genetically Modified Organism), free from any additives or preservatives. Refined mango juice is pasteurized and aseptically packed for its conservation.	
VARIETY	Mangifera Indica	
USES:	To be used in the food, beverage and dairy industries for the making of nectars, juices, jams, jellies, baby food, ice creams etc.	
GENERAL SPECIFICATIONS		
Chemical and Physical specifications	Specification	Method Reference Number
° Brix	Min 14.0	ISO 2173
Citric Acidity (%)	0.3- 0.8	ISO 750
PH	3.6 - 4.4	ISO 1842
Colored specs /10g	Max. 30	NTC-440
Microbiologic Specifications		
Aerobic Mesofiles count ufc/g	<10 UFC (N/D)	ISO 4833
Yeast and Mold count ufc/g	<10 UFC (N/D)	ISO 21527-1 / NTC 5698-1
Total Coliforms count ufc/g	<10 UFC (N/D)	ISO 4832
E. coli, ufc/g	<10 UFC (N/D)	ISO 4832
Sulfite-Reducing spore count ufc/g	<10 UFC (N/D)	ISO 15213
Lactobacillus count ufc/g	<10 UFC (N/D)	ISO 15214 / NTC 5034
Heat Resistant Mold count ufc/g	<1 UFC/50g	IFU METHOD No. 4
TAB, ufc/g	Absent in 10g	IFU METHOD No. 12
Salmonella	Absent in 25g	ISO 6579/ NTC 4574
Organoleptic characteristics	Typical of ripe Magdalena River Mango [®] , with no foreign flavors or aromas.	
HEAVY METALS AND PESTICIDES RESIDUES	Product free of Heavy metals and Pesticides residues.	
ALLERGEN	Free of Allergens.	
NET CONTENT PER DRUM IN KILOS	200 ± 1% (Kg)	
PACKAGING CHARACTERISTICS	Aseptic bag-in-drum system. Aseptic bags protected by a plastic poly bag. Security tamper proof seals are placed in all drums. Drums are labeled with the name of the product, date of production, °Brix, net weight, gross weight, drum and lot numbers.	
SHELF LIFE	12 months from production date at room ambient conditions.	
STORAGE	Avoid direct sun light, away from any toxic or hazardous materials, as per any other food product. Ideal storing temperature less than 25° C.	
TRANSPORT CONDITIONS	Ambient, dry transportation. Avoid abrupt movements.	

Made by:	Checked and Approved by:
Signature: <i>Glenys Molina</i>	Signature: <i>Meliza Guevara</i>
Name: GLENYS MOLINA	Name: MELIZA GUEVARA
Function: Microbiologist	Function: Quality Director
Date: DDMMMAAAA 10 Jun/2016	