



PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	Frozen sweetened mango puree
Product Code:	8038.00
Product Name on invoices:	P. MANGUE S10% RF 5X1K
Brand Name:	Ravifruit
Product Description:	Frozen sweetened mango puree. This product is not pasteurized

INGREDIENT LISTING

<u>Ingredients</u>	<u>%</u>
Mango puree	90%
Sugar	10%

USAGE / APPLICATION INFORMATION

Defrosting conditions: Defrost under refrigerated conditions (0-4°C)
Do not re-freeze after defrosting

KEY PERFORMANCE PARAMETERS

Organoleptic profile :

Appearance	Smooth and homogeneous.
Colour	Fruit typical.
Taste	Fruit typical, free from off-flavours.
texture	Fruit texture typical.

Foreign bodies :

This product is tested in the metals detector.
Absence of metal, plastic and glass particles.

**Physical values :**

Test	Unit	Target	Tolerance	Method
Brix	° B (at 20°C)	23	+/- 3	Refractometer
pH		3.8	+/- 0.3	pHmeter
Viscosity	cm/30 sec (at 20°C)	12	+/- 4	Bostwick Consistometer
Particle size		1mm (sieve)		

MICROBIOLOGICAL DATA :

Finished products are tested to a schedule, maximum limits identified below

Test	Unit	Target	Method
Total Plate Count	ufc/ g	< 50 000	3M Petrifilm certifié NF Validation following NF EN ISO 16140 (2003) regulation**
Yeast	ufc/ g	< 5 000	NF.V.08.059 (2002)**
Molds	ufc/ g	< 1 000	NF.V.08.059 (2002)**
Feacal coliforms	ufc/ g	< 1	3M Petrifilm**
Total coliforms	ufc/ g	< 150	3M Petrifilm certifié NF Validation following NF EN ISO 16140 (2003) regulation**
Salmonella*	ufc/ g	ND / 375g	External laboratory method
E. coli*	ufc/ g	ND / 1g	
Listeria monocytogenes*	ufc/ g	ND / 25g	

*Random controls made by an external accredited laboratory

**Or equivalent



ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present On Puree line? Yes/No	Present On Puree Factory? Yes/No
Peanuts and products thereof	N		N	N
Nuts (other than peanuts) and products thereof ¹	N		N	N
Cereals containing gluten ² (<i>calculated content</i>)	N		N	N
Crustaceans and products thereof	N		N	N
Egg and products thereof	N		N	N
Fish and products thereof	N		N	N
Soybeans and products thereof	N		N	N
Milk and products thereof (including lactose)	N		N	N
Celery and products thereof	N		N	N
Mustard and products thereof	N		N	N
Sesame Seeds and products thereof	N		N	N
Molluscs and products thereof	N		N	N
Lupin and products thereof	N		N	N
Sulphur Dioxide/Sulphites > 10ppm	N		N	N

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to EU Directive 2003/89/CE as amended.

¹ Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

² Wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains).



SUITABILITY DATA

	Yes = Suitable, No = Unsuitable	Comment
Vegetarian (Ova-Lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	
	Certificated/Uncertified	Comment
Kosher	Certificated	
Halal	Certificated	
Organic	Uncertified	

NUTRITION INFORMATION

Nutrient	Typical Value per 100g	Unit
Energy in kJ	411.1	Kj
Energy in Kcal	97	Kcal
Total Carbohydrates	22.2	g
Carbohydrates as sugar	21.7	g
Carbohydrates as added sugar	10	g
Total Fat	0.18	g
saturated fat	0.052	g
mono-unsaturated fat	0.079	g
poly-unsaturated fat	0.041	g
Protein (N x 6.25)	0.6	g
Moisture	74.8	g
Dietary fibre	1.6	g
Sodium (Na)	2.0	mg
Salt (NaCl)	0.005	g
Alcool (Ethanol)	0	g

Data Source

Calculation according to the table of nutritional composition Ciqual 2012 and supplier information.



GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current EU Labelling Regulations? **NO**

IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? **NO**

RECOMMENDED SHELF-LIFE & STORAGE

Transport conditions: -18°C

Storage temperature and conditions (closed pack): -18°C

Best before date (BB): Preferably within 2 years minus one day from production date.

Defrosting conditions: Defrost under refrigerated conditions (0-4°C).

Do not re-freeze after defrosting.

Once open store under refrigerated temperature (0-4°C) for maximum 2 days

PACKAGING

Number of packs per case/outer	5 tubs per outer carton
N° of units per pallet	Europe Pallet: 600 tubs (8 cases x15 layers) 100*120 Pallet: 750 tubs (10 cases x15 layers)
Pack type inner	Tub : guaranteed for food contact Tub material: PP Lid material: PP Seal material: PET + PE/PEL PP Unit tub net weight: 1 kg Tub dimensions (mm)_(L*W*h): 182.4*114.4*98 Lid dimensions (mm)_(L*W*h): 187.1*117.1*19.7
Pack type outer	Case Theoretical weight of an empty case: 193 g Theoretical net weight per case: 5 kg Theoretical gross weight per case: 5.503 kg Case dimensions(mm)_(L*W*h): 578*188*108



Pallet type	Europe Pallet : Theoretical net weight per Europallet: 600 kg Theoretical gross weight per Europallet: 686 kg Europallet dimensions: 80x120cm Or : Pallet 100*120 : Theoretical net weight per pallet 100x120: 750 kg Theoretical gross weight per pallet 100x120: 846 kg Pallet 100*120 dimensions: 100x120 cm
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All our packaging materials in contact with the product conform to the current European legislation concerning material in contact with foods.

LABELLING

Minimum labelling information:

Product code / Best before date / Product description / Batch N°

Information on outer carton:

Product code / Best before date / Product description / Batch N°

Tub gen code : **3276188038006**

Case gen code : **3276181038003**

TOXICOLOGY DATA

This product and its ingredients conform to European legislation with regard to pesticides, heavy metals and radionuclides.

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation.

The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.

It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country



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DIVERSE INFORMATION

These products are natural, and therefore may vary from one crop to another.

A natural slight decantation may occur in the product

The product is not pasteurized.

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

Authorised on behalf of Kerry Ingredients & Flavours EMEA

Authorised on behalf of Customer

Signed	The electronic transmission of this specification sheet has value of signature.	Signed
Name	Noémi DI MARTINO	Name
Position	Regulatory Information Officer	Position
Date	24/06/2014	Date

Please note if the specification is not returned, signed within 28 days of the above date KI&F EMEA will assume acceptance of this document