

## PRODUCT SPECIFICATION

PRODUCT DESCRIPTION		
Item Code: <b>R30124</b>	Customer: <b>INTERBRAND'S (United Kingdom)</b>	Declarations
Product Name: <b>CASA CALIFORNIA GUACAMOLE WESTERN 500g</b>		<b>Product free of:</b> <ol style="list-style-type: none"> <li>1. Allergens</li> <li>2. Ionization</li> <li>3. GMO's</li> <li>4. Pesticides</li> </ol>
Product Description:	Mature properly ripen hass avocados are blended with spices and additives to obtain an authentic Guacamole with a smooth texture and notes of jalapeño Pepper, garlic and onion. Particulates of red bell pepper and cilantro give this product a special visual attractive. Product must be handled under frozen conditions until its use.	
Ingredients:	Hass avocado 94.56%, sugar, red bell pepper, jalapeño pepper, salt, onion, ascorbic acid (E300), xanthan gum (E415), citric acid (E330), garlic and dehydrated cilantro.	
Product complies with FDA regulation 21CFR117. The register complies with the FDA Bioterrorism Act. Product complies with Law Food European Union (White paper). Product complies with the Mexican Official Norms for Foods NOM-251-SSA1-2009.		

MICROBIOLOGICAL STANDARDS			
MICROBIOLOGICAL	TEST METHOD	STANDARD	TOLERANCE
Standard Plate Count	AOAC 990.12		≤10,000CFU/g
Total Coliform	AOAC 991.14		≤1,000 CFU/g
Yeast	AOAC 997.02		≤300 CFU/g
Mold	AOAC 997.02		≤300 CFU/g
Escherichia .coli	AOAC 991.14	Neg/10g	
S.aureus	AOAC 2003.11		<100 CFU/g
Salmonella sp.	AOAC 2016.01	Neg/25g	
Listeria sp.	AOAC 2016.07	Neg/25g	
<b>Frequency – Every batch of 570 kg for all the above microbiological standards</b>			

CHEMICAL & PHYSICAL STANDARDS			
QUALITY FACTORS	METHOD	TARGET	TOLERANCE
pH	AOAC 981.12	4.65	+/- 0.15
% Salt	AOAC 937.09	1.25	+/- 0.10
% Moisture	AOAC 985.14	72	+/- 8
% Chunk	¼" Screen	15-25 %	-
Viscosity	AOAC 967.16	45,000	+/-15,000 cps
Color	Visual	Green	-
% Oil	AOAC 985.14	18	+/- 6
Foreign matter	Vegetables pieces	No more than 5 pieces bigger than 5 mm in sample of 454 g	

PHYSICAL FACTORS (ACTUAL PRODUCT)					
FOREIGN MATERIAL				TOLERANCE	
*Metal, Filth, Wood, Glass, Rodent hair, dead insects, glass etc.				Prohibited	
*Metal detection equipment calibration required on an hourly basis.					
Ferrous (magnetic)				4.0 mm	
Non Ferrous (non magnetic)				5.0 mm	
Stainless Steel (non magnetic)				5.0 mm	
DEFECTS	TYPE	TOLERANCES	METHOD	SHELF LIFE	
Discoloration	Browning	≤5%	Visually	Frozen product -18°C (0°F)	2 years
Leakers	Bad seals in pouches	≤5%	Visually/Water immersion	Refrigerated to 7°C (45°F) sealed	7 days
Skins in product	Skins of 5 mm	No more than 5 pieces per pound	Visually	Refrigerated to 7°C (45°F) Open	3 days

**PRODUCT SPECIFICATION**

**CODE DATE FORMAT**

<p>Last digit of the year   Julian calendar day   Time Y DDD ## 0 265 C= Year 2020/265 day of the year/ C Batch</p>	<p><b>BEST BY CODE PRINTED IN OUTERCARTON:</b> MM/YYYY Printed in English</p>
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**PACKAGING & TRANSPORTATION**

PACKING MATERIAL		CASE PACK	SPECIFICATION
Inner packing	HDPE Tub and lid	Net Case Weight:	6.0 kg
Outer packing	Corrugated carton kraft	Gross Case Weight	6.30 kg
Case Dimensions:	Height:18cm Width:23cm Large: 35.5 cm	Pallet High:	2.11 m
Count / Case	12x500 g	Cases per Pallet:	132
		Cases per layer	12
		Net Weight	792 kg
		Gross Weight	831.6 kg
		Temperature Requirements	< than -18°C (°0 F)
		Liner/Case Description	Kraft
		Closure For Case & Individual Unit:	No staples, metal ties, nails or other metallic devices allowed.

**TRACEABILITY SYSTEM**

We control the traceability using production code in every product individually (bag or tub), packed product (carton) that we produce and making a mock recall exercise annually.

**NUTRITIONAL INFORMATION:**

NUTRITION FACTS			
Serving Size 100 g			
<b>Amount Per Serving</b>			
<b>Kcal</b>	<b>230</b>	<b>KJ</b>	<b>962.96</b>
<b>% Daily Value*</b>			
<b>Total Fat</b>	<b>23 g</b>		<b>36%</b>
Saturated Fat	4 g		19%
Trans Fat	0 g		
<b>Cholesterol</b>	<b>0 mg</b>		<b>0%</b>
<b>Sodium</b>	<b>0.95 mg</b>		<b>16%</b>
<b>Total Carbohydrate</b>	<b>3 g</b>		<b>1%</b>
Dietary Fiber	3 g		14%
Sugar	0 g		
<b>Protein</b>	<b>3 g</b>		
Vitamin A	0 %	Vitamin C	8%
Calcium	8 %	Iron	6%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice.

**PRODUCT SPECIFICATION**

**LABELING SYSTEM**

**Label primary packing:** Labelled in lid and tub as image or printed.

**Label secondary packing:** Every case must have 1 label in front part to the case as image.

CONTAINER LABEL/IMAGE PRODUCT	OUTER CARTON LABEL
	<div data-bbox="841 466 1133 651" style="border: 1px solid black; padding: 5px;"> <p><b>PRODUCT CODE: R30124</b></p> <p><b>CC GUACAMOLE WS 12x500 grs</b></p> <p><b>BEST BEFORE:</b></p>  </div> 

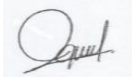

**CHANGES DESCRIPTION**

1. New artwork of label in lid changed by customer.
2. New artwork of label was included in plastic tub by customer.
3. Updated the foreign materials detection for Ferrous (magnetic) 4.0 mm, Non Ferrous (non magnetic) 5.0 mm, Stainless Steel (non magnetic) 5.0 mm
4. Update product specification by date. 23/01/2020.
5. New company logo and format. 12/01/2021

**AUTHORIZATION**

The supplier agrees to supply product that complies with all the details contained in this specification and with the current US FDA food legislation and it is understood that product may be rejected by **INTERBRANDS** should product not comply with this specification on delivery.

The customer **INTERBRANDS** is responsible for informing **AVO-KING S.A de C.V** of any proposed changes to this specification. In other way, the company delimits itself of any responsibility. This specification is confidential and may not be divulged to a 3<sup>rd</sup> party without permission from **AVO-KING S.A de C.V**.

SIGNATURE On behalf of the Supplier		SIGNATURE On behalf of Customer	
<b>NAME</b>	Itzia Gonzalez	<b>NAME</b>	David Johnnton
<b>POSITION</b>	Research and Development	<b>POSITION</b>	CEO Interbrands
<b>SIGNATURE</b>		<b>SIGNATURE</b>	
<b>DATE</b>	12/01/2021	<b>DATE</b>	18/01/2021