



Produktdatenblatt | Product Sheet A066BK Mango Fruchtpüree (Premium Blend)

Produktbeschreibung | Product description:

Mango Fruchtpüree, tiefgefroren, in 1kg Verpackungen
Mango fruit puree, deep frozen, in 1kg packs

Zutaten | Ingredients:

100% Mango

MHD | Shelf life (bei -21 °C | stored at -21 °C):

24 Monate | 24 months

Versandeinheit | Shipping unit:

- Karton mit 4x1kg-Packungen | Cardboard box with 4x1kg packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 4,0kg, Bruttogewicht | Gross weight: ca. 4,3kg
- Artikel-Nr. | Article No.: A066BK
- EAN 13-Code: 42 6004208 159 7

Palette | Pallets:

	EP (120x80cm)	IP (120x100cm)
Kartons pro Lage Cases per layer:	18	22
Lagen Layers:	10	10
Kartons pro Palette Cases per pallet:	180	220
Gesamthöhe Kartons Total height cases [cm]:	172,0	172,0
Höhe Palette Pallet height [cm]:	15,0	15,0
Gesamthöhe Total height [cm]:	187,0	187,0
Nettogewicht Net weight [kg]:	720,0	880,0
Bruttogewicht Gross weight [ca. kg]:	774,0	946,0

Qualitätszertifikate Produzent | Quality certificates producer:

ISO 9001:2008, FSSC 22000, GLOBALG.A.P., HALAL, KOSHER

Analytical information

PARAMETER	UNITS	RANGE
° Brix (uncorrected) at 20°C	° Bx	15.0 +/- 2.0
Total Titratable acid (as citric acid anhydrous)	%	0.50 +/- 0.20
pH	-	4.0 +/- 0.5
Particles	per ml	< 2
Volatile acids as acetic acid	g/Kg	0.4
Ethanol	g/Kg	3.0
Lactic Acid	g/Kg	0.5

Microbiological information

PARAMETER	UNITS	RANGE
Total Plate count	ave	Max. 1000
Moulds and Yeasts	Cfu/g	Max. 100
Total Coliforms	Mpn	< 3
E. Coli	Cfu/g	Negative

Sensory information

Appearance	Pasty liquid
Colour	Characteristic Yellow
Odour	Characteristic of the fruit, free from fermentation smell
Taste	Characteristic of the fruit, free from fermentation flavour or other unusual flavours.

General information

Authenticity	The product is made from 100% natural, fresh fruit and is not modified or adulterated in any way. The product complies with the AIJN Code of Practice. Genetic manipulated plants and raw materials are not used.
Additives	The product does not contain any food additives. Processing aids are used.
Hygiene	The product is prepared according to the FDA Juice Industry HACCP Guidance, Good Manufacturing Guidance (GMP) and Sanitation Standard Operation Procedures (SSOPs).
Contaminants	The values for heavy metals do not exceed the limits of AIJN Code of Practice.
Pesticide residues	Only in the EC approved agro-chemicals are used during cultivation. The residues do not exceed the maximum levels of the Directive 90/642/EC as well as subsequent amendments.

Allergenbescheinigung | Allergen statement

ALLERGENS (to be labelled according Regulation (EU) No 1169/2011)		Yes	No
1.	Cereals containing Gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		x
2.	Eggs and products thereof		x
3.	Peanuts and products thereof		x
4.	Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof		x
5.	Soybean and products thereof		x
6.	Milk and products thereof (incl. Lactose)		x
7.	Mustard and products thereof		x
8.	Celery and products thereof		x
9.	Fish and products thereof		x
10.	Sesame and products thereof		x
11.	Sulphur dioxide and Sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		x
12.	Crustaceans and products thereof		x
13.	Lupine and products thereof		x
14.	Molluscs and products thereof		x

Vegan-Bescheinigung | Vegan statement

Wir bestätigen, dass keine tierischen Zutaten oder Zusätze tierischen Ursprungs verwendet wurden. | We confirm that no animal ingredients or additives from animal origin have been used.

Durchschnittliche Nährwerte | Average nutrition facts

	pro per 100g
Brennwert Energy value Valore energetico Valeur éner;	61,4 kcal
	259,9 kJ
Fett Fat Grassi Graisses Vetten Fedt	0,3 g
davon thereof dei quali dont waarvan hvorav	
Gesättigte Fettsäuren Saturates Acidi grassi saturi 	0,1 g
Acides gras saturés Verzadigde vetzuren Mettede	
fedtsyrer	
Kohlenhydrate Carbohydrate Carboidrati Glucides Koc	13,4 g
davon thereof dei quali dont waarvan hvorav	
Zucker Sugars Zuccheri Sucres Suikers Sukker	13,0 g
Eiweiß Protein Proteine Protéines Eiwitten Protein	0,5 g
Salz Salt Sale Sel Zout Salt	0,0 g