

## Produktdatenblatt | Product Sheet A066K Mango-Fruchtpüree | Fruit puree

### Produktbeschreibung | Product description:

Mango-Fruchtpüree, tiefgefroren  
Mango fruit puree, deep frozen

### Zutaten | Ingredients:

100% Mango | 100% Mango

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

24 Monate | 24 months

### 1Kg-Block | 1Kg Block:

- Nettogewicht | Net weight: 1Kg
- Maße | Dimensions: ca. 180x150x70mm (HxLxB)
- Artikel-Nr. | Article No.: A066
- EAN 13-Code: -

### Versandeinheit | Shipping unit:

- Karton mit 6x1Kg-Blocks | Cardboard box with 6x1Kg Blocks
- Maße | Dimensions: ca. 310x230x180(HxLxB)
- Nettogewicht | Net weight: 6Kg, Bruttogewicht | Gross weight: ca. 6,6kg
- Artikel-Nr. | Article No.: A066K
- EAN 13-Code: 42 6004208 063 7

### Palette | Pallets:

- Euro-Palette | Euro pallet: 120x80cm
- Kartons pro Lage | Cardboard boxes per layer: 12
- Lagen | Layers: 9
- Kartons | Cardboard boxes: 108
- 1kg-Packungen | 1kg packs: 648
- Nettogewicht | Net weight: 648kg
- Bruttogewicht | Gross weight: ca. 712,8kg
- Palettenhöhe | Pallet height: 174cm (+15cm Palette | pallet)

### Qualitätszertifikate Produzent | Quality certificates producer:



GLOBALG.A.P.  
UKOSHER

## Spezifikationen | Specifications

BOTANICAL NAME: Mangifera indica L.

### ANALYTICAL INFORMATION

PARAMETER	UNITS	RANGE
° Brix (uncorrected) at 20°C	° Bx	14.0 +/- 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 REQUIREMENTS

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.

Packaging	Cover laminated polyester – polyethylene natural
Shelf life	24 months
Storage conditions	Frozen at -18° C

### GENERAL REQUIREMENTS

<b>Authenticity</b>	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.
<b>Additives</b>	The product does not contain any food additives. Processing aids are used.
<b>Hygiene</b>	The product is prepared according to the FDA Juice Industry HACCP Guidance, Good Manufacturing Guidance (GMP) and Sanitation Standard Operation Procedures (SSOPs)
<b>Contaminants</b>	The values for heavy metals do not exceed the limits of AIJN Code of Practice.
<b>Pesticide residues</b>	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

Application of ingredients with allergenic potential according to EU-classification			Designation of ingredient
01	wheat containing gluten (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
02	shellfish and crustaceans (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
03	eggs (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
04	fish (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
05	peanuts (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
06	soy (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
07	milk including lactose (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
08	caryopsis (e.g. nuts) (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
09	celery (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
10	mustard (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
11	sesame seeds (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
12	Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/l), indicated as SO <sub>2</sub>	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
13	lupine	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
14	molluscs	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
15	other	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	

### Application of ingredients according to ALBA-list

01	cow's milk protein	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
02	lactose	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
03	chicken's egg	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
04	soy protein	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
05	soy lecithin	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
06	gluten	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
07	wheat	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
08	rye	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
09	beef	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
10	pork	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
11	chicken	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
12	fish	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
13	shellfish and crustaceans	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
14	maize	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
15	cocoa	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
16	legumes/pulses	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
17	nuts	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
18	nut oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
19	peanuts	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
20	peanut oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
21	sesame	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
22	sesame oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
23	glutamate	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
24	sulfite (E 220 bis E 228)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
25	lupine	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
26	coriander	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
27	celery	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
28	carrot	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
29	mustard	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	

## 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.



## Nährwerttabelle | Nutritional table

Average nutrition facts | durchschnittliche Nährwerte | Valori nutrizionali

	pro   per 100g	%NRV
<b>Calories   Brennwert   Valore energetico</b>	<b>61,4 kcal</b>	<b>3%</b>
	<b>259,9 kJ</b>	<b>3%</b>
<b>Fat   Fett   Grassi</b>	<b>0,3 g</b>	<b>0%</b>
thereof   davon   dei quali		
Saturated fatty acids   gesättigte Fettsäuren   Grassi saturi	0,1 g	1%
<b>Carbohydrates   Kohlenhydrate   Carboidrati</b>	<b>13,4 g</b>	<b>3%</b>
thereof   davon   dei quali		
Sugar   Zucker   Zucchero	13,0 g	14%
<b>Proteins   Eiweiß   Proteine</b>	<b>0,5 g</b>	<b>1%</b>
<b>Salt   Salz   Sale</b>	<b>0,0 g</b>	<b>0%</b>

Reference intake of an average adult (8 400 kJ/2 000 kcal) | Referenzmenge für einen durchschnittlichen Erwachsenen (8 400 kJ/2 000 kcal) | Assunzioni di riferimento di un adulto medio (8 400 kJ/2 000 kcal)