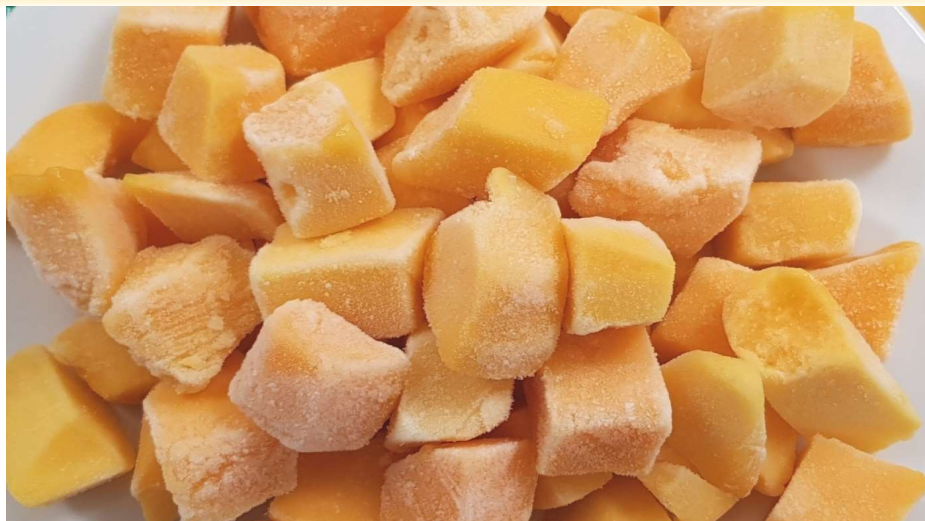




ARDO UK PRODUCT SPECIFICATION

Product name:	IQF Mango 4x2.5kg
Product code:	3XMP610
External code:	XMP610
Date of first version :	08/03/2017
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DESCRIPTION



Legal name	Quick-frozen Mango
Latin name	<i>Mangifera Indica</i>
Origin	Peru
Process description	Quick-frozen Mango shall be prepared from the sound ripe mango fruit by washing, peeling, de-stoning, cutting and freezing process to give a free flowing product. The process should ensure stability of colour and flavour and the product temperature should not be warmer than -18°C after thermal stabilization.
Cut size	20 x 20 x 20 mm
Ingredient declaration	Mango (100%)

Organoleptic

Appearance	Discrete dices of mango, may be irregular in shape as this follows the natural shape of fruit, dark yellow/ pale orange in colour. Colour may range with intensity.
Aroma	Sweet, fragrant, tropical aroma of mango, with no off odours present.
Flavour	Sweet, perfumed, lingering natural flavour of mango, with no off flavours present.
Texture	The texture of the mango should be firm but succulent.



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MICROBIOLOGICAL STANDARDS (cfu/g)

	MAXIMUM
Total Viable Count	500,000
Coliforms	1,000
E. coli	50
Yeast	50,000
Moulds	10,000
<i>Listeria monocytogenes</i>	10
<i>Salmonella</i>	absent/25g

AVERAGE NUTRITIONAL VALUES

	per 100 g	unit	% RI*	RI*
Energy	265	kJ	3%	8400
Energy	63	kcal	3%	2000
Fat	0.2	g	< 1%	70
of which saturates	0.10	g	1%	20
Carbohydrate	13.6	g	5%	260
of which sugars	13.3	g	15%	90
Fibre	1.8	g	8%	24
Protein	0.7	g	1%	50
Salt	0.00	g	< 1%	6

*Reference intake of an average adult (8400 kJ / 2000 kcal)

Source	Based on Nutricalc Neo Software v37 (cf. McCance & Widdowson 7th Edition)
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ALLERGEN INFORMATION

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-)
Gluten from cereals: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-
crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-
peanuts and products thereof	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-
nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-
celery and products thereof	-
mustard and products thereof	-
sesame seeds and products thereof	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
lupin and products thereof	-
molluscs and products thereof	-
Other allergens (according to LeDa-list):	
	Product contains (+) or is free from (-)
Beef	-
Pork	-
Chicken	-
Corn/Maize	-
Cacao	-
Legumes/pulses	-
Glutamate	-
Coriander	-
Carrot	-



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Free from:	
	Product contains (+) or is free from (-)
Oil refined to SCOPA std	-
Oil not refined to SCOPA std	-
Maize/Corn & derivates	-
Rice & rice derivates	-
Spices & spice extracts	-
Herbs & herb extracts	-
Yeast & Yeast extract	-
Fruit & Fruit Derivatives	+
Vegetable & Vegetable Derivatives	-
Leguminous Plants	-

Other:	
	Product contains (+) or is free from (-)
Additives	-
Natural Colours	-
Artificial Colours	-
Azo Dyes	-
Natural Flavourings	-
Flavouring Substances	-
Flavour Enhancers	-
MSG	-
Artificial Preservatives	-
BHA	-
BHT	-
Emulsifiers	-
Stabilisers	-
Artificial Sweeteners	-
Sugar	-
Molasses	-
Maltodextrin	-
Salt	-
Salt Substitutes	-
Irradiated Ingredients	-
Genetically Modified Material	-

Suitable for

	Yes	No	Remark
Kosher		v	not certified
Halal		v	not certified
Coeliacs	v		
Diabetics	v		
Lactose intolerant	v		
Vegetarians	v		
Ovo-lacto vegetarians	v		
Vegans	v		
Nut/seed allergy	v		











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DEFECTS

DEFINITIONS

<p>Foreign Matter (FM): Any matter of non-vegetable origin such as stones, soil, insect, wood, metal, plastic, and any toxic vegetation or anything which will render the product unacceptable.</p>		<p>Colour Variants: Any pieces that are noticeably different in colour within a given sample or significantly moulded or multi coloured to an area >5mm.</p>	
<p>Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.</p>		<p>Clumps: 3 or more pieces sticking together which do not separate without damage.</p>	
<p>Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.</p>		<p>Skin: any loose pieces of skin or any attached to dice.</p>	
<p>Major Blemish: Insect infestations, rotten area, blemish of other sorts affecting an area >6mm in diameter of the dices (this includes browning/bruising)</p>		<p>Minor Blemish: Insect infestations, rotten area, blemish of other sorts affecting an area <6mm in diameter of the dices (this includes browning/bruising)</p>	
<p>Undersize: Pieces with one or more sides less than 25% of nominal size in any one or more dimension.</p>		<p>Oversize: Pieces which are more than 25% greater than the specified size in any one or more dimensions</p>	

NOMINAL SIZE

	TARGET	TOLERANCE
LENGTH	20mm	17-25mm
THICKNESS	20mm	17-25mm
WIDTH	20mm	17-25mm

TOLERANCES

Assessed on a 1000g sample - Frozen	
FM	0
FEVM	0
EVM	0
Colour variants (%w/w)	3%
Major Blemish - No.	0
Minor Blemish - No.	4
Oversize (%w/w)	5%
Undersize (%w/w)	5%
Clumps (%w/w)	5%
Skin	0

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PACKAGING

Net weight	10kg
Pack Type	4x2.5kg
Packaging	LDPE bag in cardboard box
Inner Packaging	420x300mm
Outer Packaging	385X255X180mm
Palletisation	9 cardboard boxes / layer 72 cardboard boxes / pallet
Pallet	Euro pallet
Lot number	XXYYDDD: where XX relates to factory code, YY is the year, DDD is the Julian date code
Best Before	24 months
Minimum Shelf Life on delivery	100 days
Storage conditions	Keep frozen at -18°C or below
Storage Defrosted	Keep refrigerated and use within 24 hours.

Inner pack coding



Outer case coding



Inner packaging



RECOMMENDED USE

Defrost: Remove frozen fruit from all packaging and place on serving plate. Defrost thoroughly for a minimum of 21/2 hours at room temperature or for a minimum of 12 hours in the refrigerator. Keep refrigerated once defrosted. Use within 24 hours.



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WARRANTY

We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.

The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

GENERAL STATEMENTS

Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 1881/2006 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications

APPROVAL

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo UK Limited Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK Tel: +44 (0)1233 714714 Fax +44 (0)1233 714777	
Name:	Eliza LANGNER	
Function:	Technologist	
Date:	30/10/2020	
Signature + stamp:		
Remarks:		



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REVISIONS

Reason for revision	Date
New document	03/08/2017
Updated sizes, tolerances, defects visuals added	17/10/2017
Minimum shelf life on delivery updated	01/11/2017
Product description revised, microbiological standard updated, amended minimum life on delivery	30/10/2020