

PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Mango Dehydrated – Diced (With SO ₂)
COMMODITY CODE:	2006003500
PRODUCT GRADE & SIZE:	Diced & 8-10 mm or 6-12 mm
PACK SIZE:	4x5kg bags in a carton
BRAND NAME:	-
PRODUCT DESCRIPTION:	Dehydrated Diced Mango that has been treated with SO ₂ , blanched, diced, steeped in sugar syrup and dried in hot air oven.
COUNTRY OF MANUFACTURE:	Thailand
ISSUE DATE:	(009) 05.12.2022

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Mango	67%	Ingredient	Thailand	GMO Free
Sugar	31.19%	Ingredient	Thailand	GMO Free
Citric Acid	1.8%	Acidity Regulator	Thailand	GMO Free
SO ₂	0.01	Preservative (Colour Retention)	China	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients	Mango, Sugar, Citric acid (E330), Preservative: Sulphur Dioxide (E220)
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
E330	Citric Acid	18000 Max	Acidity Regulator
E220	Sulphur Dioxide	100 Max	Preservative (Colour Retention)

Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	Yes	Yes	Dehydrated vegetable products are processed on the same line/ site. Full clean down and line cleaning between production runs in place
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Citric Acid (E330) and SO ₂ (E220) (Ingredients). Yellow Colour (Tartrazine) used for other products on site. Green colour used for non-EU products.
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	Yes	Yes	Yes	Cane Sugar (Ingredient)
Added Salt	No	Yes	Yes	Used in salt added products. Full clean down and line cleaning between production runs in place
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	Yes	Yes	For artificial added colour products Yellow (Tartrazine). Full clean down and line cleaning between production runs in place
Kiwi	No	Yes	Yes	Used in some products with kiwi in formulation. Full clean down and line cleaning between production runs in place
Cinnamon	No	Yes	Yes	For some products with cinnamon in formulation. Full clean down and line clearance between production runs in place
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

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SPECIAL DIETARY REQUIREMENTS

The product is **SUITABLE** for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to <20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1423	Supplier data
Energy kcal	340	Supplier data
Protein g	0	Supplier data
Total Fat g	0	Supplier data
of which saturated g	0	Supplier data
of which mono-unsaturated g	0	Supplier data
of which poly-unsaturated g	0	Supplier data
Total Carbohydrate g	83	Supplier data
of which sugars g	69	Supplier data
of polyols g	N	Supplier data
of which starch g	N	Supplier data
Salt g	0.675	Supplier data
Dietary Fibre g	3	Supplier data

N: Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Foreign matter (w/w)	0.1% Max
EVM (Peel, Seed, Stem or Fruit Defect) (w/w)	1% Max.
Dust (w/w)	1% Max
Clumps (w/w)	10% max
Black Spot (w/w)	3% max
Out of spec size (w/w)	20% max

Additional Extrinsic Foreign Bodies:

ORGANOLEPTIC PROPERTIES

Appearance	Uniform diced pieces, natural yellow colour
Texture	Not too hard, slightly soft, and chewy
Flavour & Aroma	Typical of dehydrated Mango with SO ₂ , no objectionable or off flavours

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	10,000 cfu/g Max
Total Mould Count	100 cfu/g Max
Total Yeast Count	100 cfu/g Max
Coliforms	100 cfu/g Max
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

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CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	15% Max
Brix	65-75
SO ₂	100ppm Max
aW	<0.70
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 24 months (Under recommended storage conditions)
Shelf life for Opened Product: 1 month (Under recommended storage conditions)
Recommended Storage Temperature (°C): Cool dry ambient temperature, away from direct sunlight (ideally 5-25 °C)
Recommended relative humidity range (%): 65% RH Max

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability, or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of NutsinBulk and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and NutsinBulk accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

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Sign & Date	
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Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.