PRODUCT DATA SHEET

Organic Fresh-Frozen Mango Puree

Ingredients
Organic Mango

Product Description
Fresh-frozen puree is processed from ripe organic mangos, which are hand cut, peeled and pulped through a 0.5 mm screen. The puree is then filled and frozen. The puree has no added sugar, preservatives, or additives.

General Requirements
The puree is prepared under strict sanitary conditions in accordance with Good Manufacturing Practices. Deliveries conform to United States FDA regulations and the Food, Drug and Cosmetic Act. Our facility does not use or process any of the major food allergens as defined in Section 201(qq) of the Federal Food, Drug, and Cosmetic Act (FDA) or in Regulation (EU) No 1169/2011.

Variety	Mango Rosa (Magnifera Indica)

Chemical Properties

Brix	12°–19°
pH	3.6–4.8
Acidity (% as Citric Acid - titratable)	0.25–0.70
B/A Ratio	27–52
Pulp %	60–70

Physical Properties

Color	Bright yellow; typical of mango variety used
Size	Puree, run through a 0.5 mm screen size
Foreign Materials	Foreign matter not detected
Consistency	8-15 cm/30 sec
Flavor	Characteristic mango flavor; No objectionable flavors
Odors	Characteristic mango aroma; No objectionable odor

Microbiology

Total Plate Count cfu/g	≤100,000 cfu/g *
Mold cfu/g	≤10,000 cfu/g **
Yeast cfu/g	≤10,000 cfu/g **
Total Coliforms cfu/g	≤100 cfu/g **

*Salmonella spp., E. coli and Listeria spp. testing is performed if Aerobic Plate Count >100,000 cfu/g. Lot is released only if these results are negative.
**Salmonella spp. and E. coli testing is performed if Total Coliforms >100 cfu/g and mold and yeast counts >10,000 cfu/g. Lot is released only if these results are negative.

Country of Origin	Nicaragua
Season	May - July
Storage	Frozen at ≤ 0° F (-18° C)
Shelf Life	24 months at 0° F (-18° C); Best by date reflects 24 months from

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Pack Style

date of production

Packaging

Bulk: 37.5lb (17.0kg); 419lb (190kg); 52.9lb (24kg)
Bulk: 5 gallon plastic pail; 51 gallon drum; sack of 24/1kg LDPE bag

Labeling

Best buy date, lot code, manufacturer's name and address, product description, net weight, country of origin shall be affixed to the pail or box

Palletization

Bulk:

Case Description	Pack Size	Gross Weight	Net Weight	Dimensions	Shelf Life	Ti	Hi	Cs
5 gal pail	1 pail	40.3lb (18.3kg)	37.5lb (17.0kg)	15"high x 12"diameter	24 mo	12	3	36
51 gal drum	1 drum	442lb (200.5kg)	419lb (190kg)	39"high x 22.7"diameter	24 mo	4	1	4
Sack of 24 x 1kg LDPE bags	1 sack	54lb (24.5kg)	52.9lb (24kg)	35.8" length x 22.4"width	24 mo	3	13	39

Nutrition / Product Image

Nutrition Facts

Serving size	**(100g)**
Amount Per Serving	
Calories	**60**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 15g	**5%**
Dietary Fiber 2g	**5%**
Total Sugars 9g	
Includes 0g Added Sugars	**0%**
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.9mg	4%
Potassium 0mg	0%
Vitamin A	70%
Vitamin C	50%

*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.







Certifications

1. USDA Organic
2. EU Organic
3. Regenerative Organic Certified® (ROC ™) (optional)
4. Fairtrade USA (optional)
5. Kosher
6. Verified Vegan

1 2 3 4 5 6

Analysis we perform on finished product – Fresh frozen purees and juices

Analysis	Maximum acceptable limits	Method
Total Aerobic Count	≤100,000 ufc/g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
Total Coliforms	≤ 100 ufc/g	
Molds	≤ 10,000 ufc/g	
Yeast	≤ 10,000 ufc/g	

*If the Total Aerobic Count is ≥ 100,000 cfu/g the following analyses shall be performed for the lot(s) that are identified as having an out-of-specification BAM result:

Analysis	Maximum acceptable limits	Method
Salmonella spp.	Negative in 25 g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
Listeria spp.	Negative in 25 g	
E. Coli	≤ 3 NMP/g o ≤10 ufc/g	

** If the total coliform result is ≥ 100 cfu/g, the following analyses will be performed for the lot(s) identified with this out-of-specification total coliform result the lot(s) identified with this total coliform result out of specification:

Analysis	**Maximum acceptable limits**	**Method**
Salmonella spp.	Negative in 25 g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
E. Coli	≤3 NMP/g o ≤10 ufc/g	