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PRODUCT NAME	MANGO PUREE CONCENTRATE			
COUNTRY	COLOMBIA			
HARVEST	April – July / December – January			
PRODUCT DESCRIPTION	<p>Doughy product, intense yellow – orange color, homogenous creamy texture, obtained from the water evaporation of the mango's natural pulp, classified as non GMO (Genetically Modified Organism). Product 100% natural; does not contain preservatives.</p> <p>All the procedures used in the elaboration of the product are in accordance with the good manufacturing practices (GMP) and is packaged under strict sanitary conditions to assure the product innocuousness.</p>			
RAW MATERIAL ORIGIN	Colombian Mango harvested on the banks of the Magdalena River (Mangifera indica)			
PRODUCT COMPOSITION	Mango puree			
CONDITIONS UPON RECEIPT OF THE FRUIT	<p>The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in good condition, to guarantee the preservation of the desired characteristics of the fruit. Likewise, the personnel transporting the products must comply with the minimum food-handling requirements, such as cleanliness, refrain from using jewelry at the time of unloading, etc.</p> <p>Raw material (fruits) arriving to our production facilities is selected by quality control and either accepted or rejected. Fruits are accepted at their optimum state of maturity, healthy, fresh looking and with a firm consistency, free of insect attacks and diseases impairing the internal quality of the fruit, free of any abnormal external humidity and of any strange odor and /or flavor. After, fruits are cleaned and disinfected. Non-compliance with any of the above-mentioned aspects can be cause of rejection of the raw material.</p>			
PROCESS DESCRIPTION	Reception of raw material, selection, washing and disinfection, pulping, refining, evaporation, pasteurization, aseptic filling, labeling, packing and packaging, storage of finished product.			
CRITICAL CONTROL POINTS	<div>1. Mixing phase (pH)</div> <div>2. Pasteurization (Temperature and holding time)</div>			
PHYSICOCHEMICAL CHARACTERISTICS				
DESCRIPTION	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
SOLUBLE SOLIDS TO 20 °C	°Brix	27.5	28.5	NTC 440 Year 1971
pH TO 20 °C	-	3.70	4.30	NTC 440 Year 1971
ACIDITY	% Citric acid m/m	0.5	1.15	NTC 440 Year 1971
BLACK SPECKS COUNT	Unit/10g	-	80	NTC 440 Year 1971
BROWN SPECKS COUNT	Unit/10g	-	80	NTC 440 Year 1971
% INSOLUBLE SOLIDS	g/100g	2,00	7,00	GRAVIMETRY
CONSISTENCY	Cm/Sec	3	6	BOSTWICK

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MICROBIOLOGICAL CHARACTERISTICS			
DESCRIPTION	ESPECIFICATION	UNIT	TESTING METHOD
Commercial sterility test (Aerobic and Anaerobic Microorganisms)	Satisfactory	Qualitative	NTC 4433
L. monocytogenes	Absence	Absence/Presence (Qualitative)	AOAC 061506
Salmonella sp	Absence	Absence/Presence (Qualitative)	AOAC 061203
Coliforms and E. Coli count	<10	CFU/g (Quantitative)	AOAC 070901
Yeast and mould	<10	CFU/g (Quantitative)	AOAC 111401
Sulphite reducing Clostridium	<10	CFU/g (Quantitative)	ISO 15213:2003
Total plate count	<10	CFU/g (Quantitative)	AOAC 091702
Thermoduric bacteria count	<10	CFU/g (Quantitative)	Plate Count
Alicyclobacillus Count	Absence	CFU/g (Qualitative)	IFU Method No 12.
Lactobacilli count	<10	CFU/g (Quantitative)	NTC 5034: 2002
Heat resistant mold count	<10	CFU/g (Quantitative)	APHA CAP. 22
Recuento de Staphylococcus aureus coagulasa positiva	<10	CFU/g (Quantitative)	ISO 6888-1:1999
ORGANOLEPTIC CHARACTERISTICS			
DESCRIPTION	ESPECIFICATION	TESTING METHOD	
AROMA	Intense and characteristic of the ripe and healthy fruit	Sensory Analysis	
FLAVOR	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.	Sensory Analysis	
APPEARANCE	Uniform, free of foreign matters, admitting the minimum presence of pieces, dark particles inherent to the fruit * No greater than 1 mm in a 10 g sample	Sensory Analysis	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Sensory Analysis	
TEXTURE	Fluid and homogenous. Free of strange particles.	Sensory Analysis	
SAFETY REQUIREMENTS			
HEAVY METALS	UNIT	MAXIMUM	TESTING METHOD
Arsenic	mg/Kg ó ppm	0,05	AOAC 986.15. Ed. 21:2019
Iron	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Mercury	mg/Kg ó ppm	0,01	AOAC 977.15. Ed. 21:2019 Modified

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Cadmium	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
Zinc	mg/Kg ó ppm	5	AOAC 985.35. Ed 21:2019
Cooper	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Lead	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
Selenium	mgSe/Kg	0,05	Atomic Absorption Spectrophotometry - Hydride Generator

PESTICIDES	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethroids. Including Ditanon and Metidation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates, according to the Permissible Limits Codex Alimentarius, European Community (MRL, MLS).
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SAFETY REQUIREMENTS-PHYSICAL HAZARDS

DESCRIPTION	ESPECIFICATION	TESTING METHOD
Particles and objects such as glass, splinters, dust, plastic, others.	Absence of strange materials	Filters and sieves

GENETICALLY MODIFIED ORGANISMS (If the product is, contains or is made from GMOs)	Does this product contain GMOs? Yes _____ Not <u>X</u> Are the GMOs supplied labeled to facilitate their management? Yes ____ Not <u>X</u>
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ALERGENS	Is this product considered an allergen? Yes: _ Not <u>X</u> May contain traces of sulphytes coming from agricultural activities < 10 ppm
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NUTRITIONAL INFORMATION	Nutritional information Amount per serving 80 g Energy 48 kcal Energy of fat 0 kcal 	
	Amount per serving Total Fat 0 g Saturated Fat 0 g Trans fat 0 g Cholesterol 0 mg Sodium 1 mg Total Carbohydrate 11,98 g Dietary Fiber 1,3 g Total Sugars 10,93 g Protein 0,66 g Vitamin A 866 % Vitamin C 29,1 % Calcio 9 % Iron 0,13 %	

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PACKAGING AND COMMERCIAL PRESENTATION.	ASEPTIC: Cylindrical or conical metal drums, with double bag: polyethylene and aseptic bag. Net weight: 220 Kg. or 230 Kg. Bag in Box with aseptic bag. Net weight: 20 Kg. FROZEN: Cylindrical or conical metal drums, with double polyethylene bag. Net weight: 200 Kg. ó 220 Kg.
SANITARY PERMIT	PSA-0003330-2021
SHELF LIFE	ASEPTIC 12 months: acceptable temperature 20°C to 30°C. Avoid direct sunlight exposure 18 months: optimal temperature 4°C to 10°C Avoid direct sunlight exposure FROZEN 24 months: stored frozen at -15°C to – 18°C. To consume immediately after having defrosted
IDENTIFICATION: BATCH – TRACEABILITY	Each unit is labelled with: Manufacturer's name and address, name and product type, production date and expiration date, storage conditions, batch or lot, drum Nr or box Nr, use, origin, net weight and gross weight.
FORM OF CONSUMPTION AND INTENDED USE	Ingredient used as raw material of industrial use in the elaboration of nectars, jams, jellies, baby foods, ice creams, etc.
HANDLING AND TRANSPORTATION	Transported at ambient temperature or reefer depending of product type. The transport and distribution conditions are carried out in accordance with the specifications described in resolution 2674 of 2013.
HEALTH INFORMATION	Low-fat diets, rich in fruits and vegetables (foods which are low-fat and may contain dietary fiber, vitamin A or vitamin C) may reduce the risk of some types of cancer, a disease associated with multiple factors.

APPLICABLE REGULATIONS

NAME	ENTITY	YEAR
Resolution 3929	Ministerio de Salud y Protección Social	2013
Resolution 5109	Ministerio de Salud y Protección Social	2005
Resolution 2674	Ministerio de Salud y Protección Social	2013
Decree 60	Ministerio de Salud y Protección Social	2002
Resolution 333	Ministerio de Salud y Protección Social	2011
Resolution 2505	Ministerio de Transporte	2004
Resolution 2906	Ministerio de Salud y Protección Social	2007
Resolution 4506	Ministerio de Salud y Protección Social	2013

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Resolution 4143	Ministerio de Salud y Protección Social	2012
Codex CAC/RCP 1-1969	Secretaría del Programa Conjunto FAO/OMS sobre Normas Alimentarias Organización de las Naciones Unidas para la Agricultura y la Alimentación	Rev. 2020