



LA ESTRELLA
GRUPO EMPRESARIAL

TECHNICAL DATA SHEET

Code	POP-019
Version	001
Updated	03/04/2019
Last modified date	14/03/2020
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STANDAR DESIGN OF RESEARCH AND DEVELOPMENT

MANGO JUICE

CODE: **MC05MG04**
 EAN 13: 0 EAN 14: 0
 SANITARY REGISTRATION: **RSA-007754-2019**

JUICE



100% Natural Mango juice. Obtained from the edible part of sound, appropriately mature, ripe and fresh fruit. Free of foreign particles with seeds properly of natural fruit less than 0,1 %. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit.

WEIGHT

	NET	TOLERANCE
Units (g)	11,02	0,44

STORE AND DISTRIBUTION

	RANGE	
Storage °F	35,6	107,6
Distribution °F	35,6	107,6
Life Shell	18	months

- 1)Keep in a cool and dry place.
- 2)Once opened consume as soon as possible.

CHARACTERISTICS OF PACKING

Gross Weight (lb)	11,58
Net Weight (lb)	11,02
Units per box	4,0
Master Box Size (large x width x high) (mm)	400x332x286
Junior Box Size (large x width x high) (mm)	188x156x256
Box per flat	9
Number of levels	5
Weight Stowed (lb)	2198,69

FIRST PACKING

Bag in Box - with six poly-ethylene barrier , aluminium and polyamide

RECOMMENDED SERVING SIZE:

One part of juice for two of water or milk

	7 ounces/200 ml	9 ounces/250 ml	11 ounces/310 ml
JUICE (ml)	67	83	103
WATER/MILK (ml)	133	167	207
AMOUNT PER SERVING	75	60	48

PHYSICOCHEMICAL DATA

ITEM	MAX	MIN
Brix Grade	20,00	12,50
Acidity	0,50	0,30
Particule Size (mm)	1,20	1,00

MICROBIOLOGICAL DATA

ITEM	LIMITS	
	m	M
Aerobic and anerobic microorganisms (UFC/g)	0	0

Commercial sterility: By the application of heat which renders the food free of microorganisms capable of reproducing in the food under normal nonrefrigerated conditions of storage and distribution.

COMPOSITION

100% Natural Mango Magdalena

Note: The first drops of juice could appear with a slight browning without modified the juice quality

MADE BY: Jaime Andrés Figueroa

CHECKED BY: Elizabeth Martinez

AUTHORISED: Brian Martinez

Manufactured by: Grupo Empresarial la Estrella SAS. Parque Industrial Gran Sabana Bodega 27. Vereda Tibitó - Tocancipá - Cundinamarca

www.laestrellage.com



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MANGO JUICE

EAN 13 0 EAN 14 0
NOTIFICACIÓN SANITARIA Nº. NSA CÓDIGO: MC05MG04
RSA-007754-2019

NUTRITION FATCS

SERVING SIZE	66	AMOUNT PER SERVING	75
ITEM	VALUE	% DAILY VALUE	
Total Calories (kcal)	25	1%	
Fat calories (kcal)	0	0%	
Total fat (g)	0	0%	
Saturated fat (g)	0	0%	
Trans fat (g)	0	0%	
Carbohydrate (g)	10	3%	
Sugar (g)	9		
Dietary fibre (g)	Less than 1g	3%	
Cholesterol (mg)	0	0%	
Sodium (mg)	0	0%	
Potassium (mg)	100	3%	
Protein (g)	Less than 1g	1%	
Vitamin A %		0%	
Vitamin C %		10%	
Iron %		0%	
Calcium %		0%	

ALLERGEN DATA

ALLERGENS	CONTAIN	COULD CONTAIN
Milks and its derivatives		
Eggs and its derivatives		
Fish and its derivatives		
Crustacean shellfish and its derivatives		
Tree nuts and its derivatives		
Peanuts and its derivatives		
Wheat and its derivatives		
Soybean and its derivatives		

Note: The data on the table above identify the allergens that the product contain or could contain due to cross contamination marks by X. The blanks without X denoted that there is not present any component.

*The daily values tell you how much nutrients in a serving of food contributes to a daily diet 2000 calories a day is use for general nutrition advice for children older than 4 years and adults

		Calories	2000	2500
Total fat	less than	65 g	80 g	
Sat fat	less than	20 g	25 g	
Cholesterol	less than	300 mg	300 mg	
Sodium	less than	2400 mg	2400 mg	
Total Carb		300 g	375 g	
Dietary Fibre		20 g	25 g	

INTENDED USE

It can use to prepare fruit drinks and its derivatives. One part of juice for two of water either milk. Also, it can use as input for others food products

NO INTENDED USE

No intended to use as a medicine or estetic propouse

LEGAL REQUERIMENTS UNDER THE COLOMBIAN LAWS

Decreto 3075 de 1997
Resolución 2674 de 2013
Resolución 683 de 2012 - Reglamento técnico sobre requisitos de envases y empaques
Resolución 1785 de 1984 - Tabla nutricional de los alimentos
Resolución 5109 de 2005 - Requisitos para el rotulado de productos alimenticios

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