

Product Specification MANGO FRUIT

Fresh produce, matured in the tree, maintaining all its original flavor of a fresh and tasty fruit.

Process:

Packaging and presentation: the fruits are packed in boxes of corrugated board with the mark specified by the client in standard boxes of 6 kilos (top and bottom) and 4 kg, they are palletised and keeps in format of 96 boxes. Commercial specifications: size is determined by weight and caliber. 6-12 gauge. Firmness: between 12-14 bars life: the life of the product is a function of their physiological maturity of the product. Labeled: Includes the following information variety, weight, date of production, batch number, the provider code, name of the product and name and address of the supplier, sanitary authorization nutritional value and storage temperature.

Description:

Sensory characteristics for consumer colour variety Kent: green skin with red color. Characteristic smell of the fruit free of extraneous odour. Maturity hard pulp to the touch does not yield to the pressure. Characteristic flavour of fresh fruit ripened on the tree.



PRODUCT NAME	MANGO FRESH
PHYSICS OF THE PRODUCT	Succulent, meaty fruit of kidney or oval, form 5 to 15 cm of length and greenish, yellowish or reddish colour, very sweet and tasty; It contains a bone or large stone flat, surrounded by a wooden deck; oval-shaped, its sugar content accounts for 20%.
COMPOSITION NUTRITIONAL PRODUCT NAME	Composition Nutritional The handle has on average 100 grams should be the following nutritional composition:

	<table border="1"> <tr><td>Energy kcal</td><td>60</td></tr> <tr><td>Energy kj</td><td>251</td></tr> <tr><td>Water g</td><td>83</td></tr> <tr><td>Proteins g</td><td>0,4</td></tr> <tr><td>Fat total g</td><td>0,2</td></tr> <tr><td>Carbohydrates totals g</td><td>15,9</td></tr> <tr><td>Carbohydrates disponible g</td><td>14,1</td></tr> <tr><td>Crude fiber g</td><td>1</td></tr> <tr><td>Dietary fiber g</td><td>1,8</td></tr> <tr><td>Ashes g</td><td>0,5</td></tr> </table>	Energy kcal	60	Energy kj	251	Water g	83	Proteins g	0,4	Fat total g	0,2	Carbohydrates totals g	15,9	Carbohydrates disponible g	14,1	Crude fiber g	1	Dietary fiber g	1,8	Ashes g	0,5																										
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<p>Physical, chemical and organoleptic characteristics</p>	<p>Characteristics Physical - organoleptic: Shape: oval Color: when it is ripe, yellow shell mixed with a soft red almost Orange, its flesh is yellow, almost Orange. Size and weight: large medium, can weigh between 480 to 800 on average. Sabor: Dulce, with almost no acid, Textura: Carnosa, juicy Consistencia: pulpa sign</p> <p>Chemical characteristics: The handle is usually 100 grams of fruit the following components:</p> <table border="1"> <tr><td>Water g</td><td>83</td></tr> <tr><td>Energy kcal</td><td>65</td></tr> <tr><td>Fat g</td><td>0,45</td></tr> <tr><td>Proteins g</td><td>0,51</td></tr> <tr><td>Hidrate carbon g</td><td>17</td></tr> <tr><td>Fiber g</td><td>1,8</td></tr> <tr><td>Potassium mg</td><td>156</td></tr> <tr><td>Iron</td><td>0,13</td></tr> <tr><td>Sodium mg</td><td>0</td></tr> <tr><td>Magnesium mg</td><td>9</td></tr> <tr><td>Phosphorus mg</td><td>11</td></tr> <tr><td>Calcium mg</td><td>10</td></tr> <tr><td>Copper mg</td><td>0,11</td></tr> <tr><td>Zinc mg</td><td>0,04</td></tr> <tr><td>Selenium mcg</td><td>0,6</td></tr> <tr><td>Vitamin C mg</td><td>27,7</td></tr> <tr><td>Vitamin A IU</td><td>3,894</td></tr> <tr><td>Vitamin (B1) Thiamin mg</td><td>0,058</td></tr> <tr><td>Vitamin (B2) Riboflavin mg</td><td>0,057</td></tr> <tr><td>Vitamin (B3) Niacin mg</td><td>0,58</td></tr> <tr><td>Vitamin (B6) Pyridoxine mg</td><td>0,134</td></tr> <tr><td>Vitamin E</td><td>0,1</td></tr> <tr><td>Folic acid mcg</td><td>14</td></tr> </table> <p><i>Source: Own</i></p>	Water g	83	Energy kcal	65	Fat g	0,45	Proteins g	0,51	Hidrate carbon g	17	Fiber g	1,8	Potassium mg	156	Iron	0,13	Sodium mg	0	Magnesium mg	9	Phosphorus mg	11	Calcium mg	10	Copper mg	0,11	Zinc mg	0,04	Selenium mcg	0,6	Vitamin C mg	27,7	Vitamin A IU	3,894	Vitamin (B1) Thiamin mg	0,058	Vitamin (B2) Riboflavin mg	0,057	Vitamin (B3) Niacin mg	0,58	Vitamin (B6) Pyridoxine mg	0,134	Vitamin E	0,1	Folic acid mcg	14
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Microbiological Characteristics	XIV. FRUITS, VEGETABLES, DRIED FRUITS AND OTHER VEGETABLES. xiv.1. Fresh fruit and vegetables (without treatment).																						
	<table border="1" data-bbox="544 415 1393 625"> <thead> <tr> <th rowspan="2">Agent microbiological</th> <th rowspan="2">Category</th> <th rowspan="2">Clase</th> <th rowspan="2">n</th> <th rowspan="2">C</th> <th colspan="2">Limited por g.</th> </tr> <tr> <th>m</th> <th>M</th> </tr> </thead> <tbody> <tr> <td>Escherichiacoli</td> <td>5</td> <td>3</td> <td>5</td> <td>2</td> <td>10²</td> <td>10³</td> </tr> <tr> <td>Salmonella sp.</td> <td>10</td> <td>2</td> <td>5</td> <td>0</td> <td>Absence/25 g.</td> <td>-----</td> </tr> </tbody> </table> <p data-bbox="544 636 1393 730"><i>Products must comply with the microbiological criteria laid down in accordance with the principles for the establishment and application of microbiological criteria to food.</i> Source: R.M. 591-2008-MINSA.</p>	Agent microbiological	Category	Clase	n	C	Limited por g.		m	M	Escherichiacoli	5	3	5	2	10 ²	10 ³	Salmonella sp.	10	2	5	0	Absence/25 g.
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Usage instructions	General public. In human consumption as fresh fruit																						
Packaging and labelling	Primary packaging: Approximate weight of 4.0 to 4.20 kg capacity corrugated cartons. Sizes: 7, 8, 9 y 10 Tagged: complies with the requirements according to D.S. 007-98-SA. Reason Social the meatpacker Address of the valer Mark or logo of the product. Variety and sizes Content kg.																						
Life of the product	15 days, preserved in refrigeration.																						
Conditions of management and conservation	Temperature Optima It is recommended to store the fruit between 10° C a 18° C.																						

PARAMETERS OF QUALITY STANDARDS FOR EXPORT MANGO

Internal levels of maturation, expressed in stage

<u>Ranges</u>	<u>Expression</u>	<u>Measuring instrument</u>
Minimum exportable 3	Stage - colour 3	Color chart
Maximum exportable 4	Stage - colour 4	Color chart

Soluble solids percentage, expressed in degrees Brix

<u>Ranges</u>	<u>Expression</u>	<u>Measuring instrument</u>
Minimum exportable 10	Grades Brix	Refractometer
Maximum exportable 12	Grades Brix	Distilled water, paper toilet, piseta to clean the ref.

Level of strength (hardness), expressed in Kg.

<u>Ranges</u>	<u>Expression</u>	<u>Measuring instrument</u>
Minimum exportable 11	Kilogram- Force	Penetrometer
Máximo exportable 12	Kilogram- Force	Penetrometer

Provisions on the classification by caliber (Norma Técnica Peruana - NTP 011.010-2002)

<u>Sizes</u>	<u>Average unit weight (g)</u>	<u>Weight range (g)</u>	<u>Measuring instrument</u>
7	857	551 - 650	Calibers shaded in blue.
8	750	501 - 550	
9	666	426 - 500	Be considered in the
10	600	381 - 425	
12	500	321 - 380	PACKAGING

Percentages of external (vener) fruit color		
Range	Expression	Measuring instrument
Absence of external color (vener)	10% veneer in the fruit	Ability of interpretation of % of veneer in the skin of the fruit
Presence of external color (vener)	40% veneer in the fruit	Ability of interpretation of % of veneer in the skin of the fruit
Considerable minimum	10% veneer in the fruit	Ability of interpretation of % of veneer in the skin of the fruit
Packaging process of Mango		
Quality in packaging of the fruit		
Range	Expression	Measuring instrument
Minimum 6.20	Kilograms per box	Calibrated electronic scales
Maximum 6.50	Kilograms per box	Calibrated electronic scales
Range	Control	Observations
Absence of seal/identification	Visual	All boxes carry seal of traceability
Absence of Sticker (fruits)	Visual	Only for customers that require it
Absence of Sticker (boxes)	Visual	Only for customers that require it Customer information
Range	Control	Observations
Clean fruit	Without black spots Visual	Good presentation box, good pavement, consistent fruit
Suitable gauges	Weights for fruit	The gauges must be suitable, not loose counts
Veneer up	Visual	It is used to improve the appearance of the fruit
Appearance of the fruit	In general - Visual	Good quality of fruit packaging
Quality in Assembly of pallets (Palletizing)		
Range	Control	Observations
Correct strapping	Adequate number of bands (11 bands)	The bands are placed from the first "well-structured beds".
Pressure of the strap	It allows the stability of the palette	They must hold, without distorting the color palette
Id. the paddle	Traceability and gauge	Identify the pallets
In cooler ambient temperature		
Range	Expression	Measuring instrument
Temp. Min. 14°C	Degrees Celsius	Termómetro con sensor ambiental.
Temp. Max. 17°C	Degrees Celsius	Termómetro con sensor ambiental.
Temperature of the pulp of the fruit (thermal centre) in the pre-cooling		
Range	Expression	Measuring instrument
Temp. Min. 14°C	Degrees Celsius	Thermometer with sensor for pulps
Temp. Max. 17°C	Degrees Celsius	Thermometer with sensor for pulps

Humidity of environment on cooler		
<u>Range</u>	<u>Visual</u>	<u>Measuring instrument</u>
HR min 75%	Moisture percentages	Thermo-hygrometer
HR max 90%	Moisture percentages	Thermo-hygrometer
Temperature of the pulp of the fruit (thermal centre) for clearance		
<u>Range</u>	<u>Expression</u>	<u>Measuring instrument</u>
Temp. Min. 14°C	Degrees Celsius	Thermometer with sensor for pulps
Temp. Max. 17°C	Degrees Celsius	Thermometer with sensor for pulps
Temperature Set Point of the container for clearance		
9C When is the fruit at minimum maturity (stage 2) stage of maturity		
Ventilation of the container		
CMH =126.- CMB = 35% moisture in the container		
Humidity inside the container		
Relative humidity, RH. 90%.		

