

PRODUCT SPECIFICATION

All goods delivered meet the specifications as described hereafter.

Product MANGO PUREE WITH SUGAR
Origin Belgium
Product Code 231.032.031.173

General Description The mango puree is obtained from sieving whole, healthy and ripe mangos. Before the fruit is sieved, it is washed and inspected. After sieving there is an extra inspection to get most clean product. The product is sieved on 0.5 mm

Chemical Specifications

Fruit content	:	90%
Sugar content (added)	:	10%
Brix	:	22 +/- 2
pH:	:	3,6 +/- 4,0
Bostwick	:	12-15 cm/10sec

Energetic & Nutritional Values (100g)

KJ	Kcal	Proteins	Fats	Carbohydrates
428	102	0.4	0,5	20

GMO Statement The producer declares that all goods delivered are not genetically modified nor do they contain genetically modified ingredients.

Radiation The producer guarantees that the level of radiation of the goods is below the maximum values as defined in the Council Regulation (Euratom) No 3954/87 of 22 December 1987 and its related Corrigendum of the European Union. All values found are inherent to the goods, due to natural circumstances.

Irradiation None of the goods delivered have been irradiated by the producer or its suppliers.

Pesticides The producer guarantees that the level of pesticides in the goods is below the limits as defined in the Council Directive 97/41EC of 25 June 1997 of the European Union, and are within the rules as described in regulations residues of pesticides (residue regulation).

Heavy Metals The producer guarantees that the levels of heavy metals in the goods are below the limits as defined in the various applicable Council Regulations and/or

Directives of the European Union and furthermore below the maximum values as defined in the regulation BGA 92 of the German Bundesgesundheitsamt.

Pollutions	The producer guarantees that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in food
Allergenic Statement	The producer declares that the goods have not been treated with, nor have been cross-contaminated by, nor have been in contact with products of which is known that they can cause allergic reactions. The goods consist of 90% of fruit and 10% of sugar. The goods only may cause allergic reactions in human beings who specifically are allergic to fruit.
Traceability	All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of the producer 's traceability system whereby all goods at all times can be traced to the origin.
Packaging	All goods are packed in food approved packing such as plastic pails, and in accordance with E.U. Council directive 89/109 E.E.G.
Storage	Goods at all times can be stored at -20 degrees. Celsius ,but preferably not higher than - 18° C.
Shelf life	The shelf life of the goods is 24 months after date of production, provided the goods remain in a permanent closed packaging and at temperatures between -18° C and - 20° C. Opened packaging's are to be used immediately.