

## PRODUCT SPECIFICATION

PRODUCT INFORMATION	
<b>PRODUCT NAME:</b>	<b>Dried Mango (No Sugar)</b>
<b>PRODUCT GRADE &amp; SIZE:</b>	Dried, Chunk (20-30mm) / Slice (60-90mm)
<b>PACK SIZE:</b>	12.5kg (5 x 2.5kg)
<b>BRAND NAME:</b>	N/A
<b>PRODUCT DESCRIPTION:</b>	Ripe mangos (ex <i>Mangifera</i> ) are washed, peeled, chopped, dipped in a preservative solution and dried. The product is then metal detected and packed.
<b>COUNTRY OF MANUFACTURE:</b>	Burkina Faso / South Africa

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Mango	99.95	Ingredient	Burkina Faso / South Africa	Non-GMO
Sulphur Dioxide	0.05	Preservative	China	Non-GMO
<b>Total</b>	<b>100</b>			

INGREDIENT DECLARATION	
<b>Ingredients (Legal name)</b>	Mango, Preservative: <b>Sulphur Dioxide</b>

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
E220	Sulphur Dioxide	500 max	Preservative

ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
<b>Cereals containing GLUTEN</b> and products thereof	No	No	No	
<b>EGGS</b> or its derivatives	No	No	No	
<b>FISH</b> or its derivatives	No	No	No	
<b>CRUSTACEANS / SHELLFISH</b>	No	No	No	
<b>MOLLUSCS</b>	No	No	No	
<b>PEANUTS</b> or derivatives	No	No	No	
<b>SOYA BEANS</b> or derivatives	No	No	No	
<b>MILK (LACTOSE)</b> or its derivatives	No	No	No	
<b>NUTS</b> , tree nuts:	No	No	No	
<b>CELERY</b> , including celeriac and its derivatives	No	No	No	
<b>MUSTARD</b> , referring to all parts of the plant and derivatives thereof	No	No	No	
<b>SESAME SEEDS</b> or derivatives	No	No	No	
<b>SULPHITES &gt;10ppm</b> – Sulphite quantity to be given in ppm	Yes	Yes	Yes	Sulphur Dioxide (Ingredient)
<b>LUPIN</b> seeds or derivatives	No	No	No	

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### OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Sulphur Dioxide (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

### SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes – Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		
<b>Additional Information:</b>			
If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.			

### NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
<b>Energy</b> <b>kJ</b>	1394	Supplier data
<b>Energy</b> <b>kcal</b>	328	Supplier data
<b>Protein</b> <b>g</b>	1.9	Supplier data
<b>Total Fat</b> <b>g</b>	1.2	Supplier data
of which saturated <b>g</b>	0.5	Supplier data
of which mono-unsaturated <b>g</b>	-	Supplier data

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of which poly-unsaturated	g	-	Supplier data
<b>Total Carbohydrate</b>	<b>g</b>	84.7	Supplier data
of which sugars	g	74.0	Supplier data
of polyols	g	-	Supplier data
of which starch	g	-	Supplier data
<b>Salt</b>	<b>g</b>	0.2	Supplier data
<b>Dietary Fibre</b>	<b>g</b>	7.2	Supplier data

### IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

### PHYSICAL PARAMETERS

Criteria	Maximum or Range
EVM (w/w)	0.5% max
<b>Additional Extrinsic Foreign Bodies:</b> None	

### ORGANOLEPTIC PROPERTIES

Appearance	Yellow to orange, uniform pieces
Texture	Firm and moist. Not hard, tough or soggy
Flavour & Aroma	Typical of dried mango, sweet and fruity. No off-flavours or aromas

### MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	10,000 cfu/g max
Total Mould Count	1,000 cfu/g max
Total Yeast Count	1,000 cfu/g max
Coliforms	100 cfu/g max
<i>E.coli</i>	10 cfu/g max
Salmonella spp	Absent in 25g

### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	13 – 19%
<b>Additional Chemical Criteria:</b> None	

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 15 months (under recommended storage conditions)
Shelf life for Opened Product: 1 month (under recommended storage conditions)
Recommended Storage Temperature (°C): Ambient, ideally 5 – 18°C. Keep in a cool, dry place.
Recommended relative humidity range (%): 65% max
<b>Product Durability</b>

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Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.

The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.

The supplier accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

### PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Polyethylene bags, heat sealed	Cardboard carton, taped
Colour:	Blue	Packer specific
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging Weight:	Packer specific	Packer specific
Label Position:	N/A	Side of carton
Label / Coding information:	N/A	Packer specific
Coding example:	N/A	Packer specific

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

### PALLETISATION AND WEIGHT CONTROL

Units per Layer:	10
Total Unit per Pallet:	80
Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	12.5kg
Declared Weigh on Label:	12.5kg

**This product complies with the following EU Regulations:** (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

**The product is a natural product and will undergo a specification review at each specified new crop time.**

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