

# MANGO CRUNCH

## Product Data Sheet

### 1. Product details

**Legal Classification:**  Food  
 Nutritional supplement  
 Drug / Medicine  
 authorized in EU as Novel food, with effect from: \_\_\_\_\_

**Seasonal dependence /availability:**  No  
 Yes, available only in months: May - September

### Sensory description:

Appearance:	Mango strips
Consistency:	Crunchy
Smell:	Soft Mango
Taste:	Intensive Mango

### Ingredients / Origin:

(Complete listing including compulsory labeling of ingredients in descending order, the percentage at time of manufacturing (QUID) and declaration of the origin)

Ingredient	Percentage	Origin	Cultivation method
Mango	100%	Mexico	Organic Farming

### Nutrition facts and ingredients:

calculated from table values  
 determined by analysis

Nutrition facts	in 100 g	Vitamins	in 100 g	Minerals	in 100g
caloric value (kJ/kcal)	1498/356	Total carotenoids		iron	7,3 mg
fat	1,2	$\beta$ -carotenoid		calcium	121 mg
of which saturated fats	0,3	retinol (Vit.A)		magnesium	54 mg
carbohydrates	81,0	Vitamin D		copper	0,7 mg
of which sugars	79,2	Vitamin E		manganese	0,2 mg
fibre	13,9	Vitamin K		chrome	< 0,1 mg
protein	3,6	Thiamin (B1)	0,2	molybdenum	< 0,1 mg
salt	0,030	Riboflavin (B2)	0,3	potassium	908 mg
		Pantothenic acid (B5)	2,4	fluoride	< 0,1 mg
		Pyridoxine (B6)	0,5	iodine	< 0,1 mg
		Biotin (B7)		phosphor	133 mg
		folate (B9)		selenium	3,6 mg
		cobalamin (B12)		zinc	0,6 mg
		Vitamina C	84,7 mg		

**Statement about allergen substances :**

According to Directive 2003/89/EC Annex IIIa, amended by Directive 2005/26/EC and Directive 2006/142/EC

Category	Available as ingredient (Yes/ No)	Cross-Contamination (Yes / No)
Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Corn and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Milk and products thereof (including lactose)	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Peanuts and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Soybeans and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Nuts i. e. Almond ( <i>Amygdalus communis L.</i> ), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis (Wangenh.) K. Koch</i> ), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Lupins and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Mollusks (snails, clams or cephalopods) and molluscs	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No

**Statement about allergen substances – additional data:**

Category	Available as ingredient (Yes/ No)	Cross-Contamination (Yes / No)
Rice / Malt	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Gelatin	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Other substances from animals	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pork	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cow	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Chicken	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Natural colors	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Artificial colors	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Preserving agent	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
– natural aroma	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
– artificial aroma	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Artificial sweetener	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Added sugars	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Fructose	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Added salt	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Suitable for vegetarians	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Suitable for vegans	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

**Bio-labeling:**

- No  
 Yes      current certificate

Growing association:	CAAE
Eco-certification number:	42/C-PR114
Code no. Manufacturer:	18343
Origin of the raw materials:	<input type="checkbox"/> EU-farming
	<input checked="" type="checkbox"/> Non-EU-farming
	<input type="checkbox"/> EU-/ Non-EU-farming

**2. Production**

Highest temperature: 47	°C considering the whole production process.
Lowest temperature: 10	°C considering the whole production process.
Preservation:	<input type="checkbox"/> Pasteurization <input type="checkbox"/> Sterilization <input checked="" type="checkbox"/> Others: Vacumm Decontamination
Cleaning procedures: (detailed description of the process e.g. airflow, hot water, steam, brush)	High pressure water flow mixed with alimentary desin-crustant. Final alimentary diluted disinfectant.
Drying process: (detailed description of the process e.g hot air, freeze- or sun-drying)	Soft drying: by dry air at 45-47°C using layers and laminar flow
Shipping conditions: (detailed description)  If raw-food-quality: How to you take care of the quality while shipping?	Triple layer barrier packaging. Palletizing Room temperature
Production flow chart included:	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

<b>Fumigation with methyl bromide:</b>	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes
<b>Treatment with citric acid:</b>	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes
<b>Shock-freezing:</b>	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes at      °C

### 3. Chemical and microbiological parameters:

Which parameters are tested and with which frequency?

Parameter	Limit value	Method
Mesophile aerobic count	<500.000 germs/g	PE-LAB-064
Molds and yeasts count	<1000 germs/g	PE-20-MG (ISO 7954)
Salmonella spp research	Absence in 25 g	PE-LAB-044
Aereus Bacillus count	<100 germs/g	UNE-EN ISO 7932
Sulphite-reducing clostridia count	<100 germs/g	PE-30-MG (ISO 15213)
Total coleiformes count	<100 germs/g	ISO 4832

Current analysis

1. microbiology:	x is on	<input checked="" type="checkbox"/> not available
2. residues	x is on	<input checked="" type="checkbox"/> not available
3. Pesticides	x is on	<input checked="" type="checkbox"/> not available

### 4. Quality

#### Shelf life and storage:

Remaining term at delivery:	12 months
Shelf life closed:	24 months (since produced)
Shelf Life opened:	Some days zipped, some hours out of the packet in winter, some minutes out of the packet in summer.
Storage recommendation:	Fresh and dry ambient, Zip or use once opened

#### Quality standards:

Quality control / hygienic standards: HACCP, ISO 9001, ISO 14001, BIOSIEGEL  
 On certification process : IFS, BRC

### 5. Declarations

- **Produced without participation of child labour**
- **Raw food quality**
- **Free from animal based product in the whole process**
- **Gluten free (< 20mg/kg)**
- **Sugar Added Free**
- **Salt Added Free**
- **Additives Free**
- **Not Fried**
- **Not Freez-dried**

Legal notices:	Confirmation of supplier
<b>GMO Statement</b> Due to directive no. 834/2007 on organic production and labelling of organic products it is not allowed to use genetically modified organisms at any time for organic products. The supplier confirms herewith that the product is completely GMO-free.	<input checked="" type="checkbox"/> confirmed <input type="checkbox"/> not confirmed
<b>Pesticides</b> The product fulfils at least the legal limit for pesticides following EG-369/2005.	<input checked="" type="checkbox"/> confirmed <input type="checkbox"/> not confirmed
<b>Pests and foreign bodies</b> The product is free from pests and foreign bodies of any kind.	<input checked="" type="checkbox"/> confirmed <input type="checkbox"/> not confirmed
<b>Conformity of the packaging material with food law</b> The supplier confirms that the used packaging material fulfils the requirements of the regulation no. 1935/2004 on materials and articles intended to come into contact with food and the regulation no. 10/2011 on plastic materials and articles intended to come into contact with food.	<input checked="" type="checkbox"/> confirmed <input type="checkbox"/> not confirmed
<b>Declaration</b> The products must be marked with lot and expiration date	<input checked="" type="checkbox"/> confirmed <input type="checkbox"/> not confirmed

## 6. Packaging and logistic data

### Packaging and logistic data:

Net weight (per bag):	3,000	g	
Gross weight (incl. packaging)	0.037	kg	
Units per box:	2	Boxes per EUROPALET:	32
Net weight (per pallet):	192 kg		
Measurements of transport box (WxDxH)	600 x 400 x 250 mm		
Measurements pallet (WxDxH)	800 x 1200 x 2100 mm	Kind of pallet:	WOOD
Packaging data:	<b>Material</b>		<b>g per unit</b>
	paper		135 g (cartoon)
	aluminium		9 g (in ZIP-ALU format)
	plastic		50 g

Place, Date

Signature

Company stamp

Almería 08 July 2015

