



Papaya dices 10x10													
1. Product description	Cleaned, peeled, diced, washed, IQF frozen, sieved, visual inspected and checked with metal detector. Ingredients: papaya 100%												
2. Chemical characteristics	Brix: 8 - 13 pH: 5,0 – 6,0 % Acidity (in citric acid): 0,1 – 0,2 %												
3. Physical characteristics	<p>Appearance: Papaya dices, Typical Colour: pale yellow to deep reddish orange, typical of the fruit Aroma: Typical Taste: Typical Consistency: Firm Dimension: 10x10x10; < 5 mm max 10%</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Dices spotted</td> <td>< 5%</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Dices spotted	< 5%		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
Foreign materials													
Vegetable	Dices spotted	< 5%											
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4. Microbiological characteristics	Total plate count: < 100.000 cfu/g Total coliforms: < 1000 cfu/g Yeasts: < 10000 cfu/g Moulds: < 10000 cfu/g Salmonella: absent Listeria: absent												
5. Pesticides and Heavy metals	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins.) within the European directives and regulation limits.												
6. Packaging	<i>Primary packaging:</i> plastic blue coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm.												
7. Net weight	10kg												
8. Shelf life	24/30 months after production date												
9. Storage	temperature -18°C.												
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free												
Rev.													
02_04/03/16													