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(Associated company of GC FOODEX LTD., PART.)

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Specification of Natural mango Slices, Low Sugar

Production process :

Mango slice, Low sugar was prepared from fresh mango cutting (Slice style) sorted, blanching, syruing and dried with hot air oven, and packing in polyethylene bag.

Quality standards :

Colour : Light yellow to deep yellow or yellow-orange colour

Flavour : Characteristic of mango. Free from off taste and odour

Shape and size : Slice style. Normal size width 15-35 mm. Length 50-100 mm. Thickness 3-7 mm > 75 %.

Ingredients : Mango (72.00%), Cane sugar (26.97%), citric acid (1.00%), sulfur dioxide (0.03%) as a preservative

Sugar added : 27⁰ Brix

% Moisture : Less than 15 %

Sulfur dioxide : 300 mg/kg .

Microorganism :

Microorganism	Specification	Microorganism	Specification
Standard plate count	10,000 cfu./g. max	<i>Coliform</i>	<3 MPN/g
Yeast & Mold	100 cfu./g. max	<i>E. coli</i>	<3 MPN/g

Defects

<u>Accessed on whole sample</u>	<u>Allowance (% by wt)</u>	<u>Accessed on whole sample</u>	<u>Allowance (% by wt)</u>
Foreign matter	target Nil	Over size	10 % max
Insect damage	target Nil	Under size	15 % max
Off size , irregular size	5 % max	Plant component	3 %
Clump	5 % max	Black spot	5 %

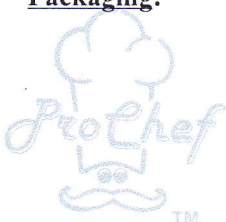
Product shelf life: 18 months from production date

Storage condition: Store at Temp 5-10°C, R/H 60-70, and dry place, away from sunlight and rodent

Pesticide: Follow Thai Agricultural Commodity and Food Standard TACF 9007-2005

Reference: Follow standard for dehydrated fruit products. TIS. 919 – 2532 (UDC 633/634:664.8)

Packaging: The product packed in polyethylene bag which is protected by corrugated carton.



*** Dynamic Supplier of Food & Food Ingredients ***

