



ORGANIC FRESH MANGO

Description du produit	
Definition	100% fresh mango from organic agriculture
Type	Mangifera indica
Variety	Amélie, Kent, Keith
Origin	TOGO / BURKINA-FASO / IVORY COAST
Certification	ECOCERT SA & GLOBAL GAP

Weight checking at packing center			
7	7 pièces	0,570-0,670 kg/fruit	Each mango piece fits in these mango weighing norms. The number of mango define the mango caliber Total weight of the box is 4 kilos minimum
8	8 pièces	0,500-0,590 kg/fruit	
9	9 pièces	0,440-0,520 kg/fruit	
10	10 pièces	0,400-0,470 kg/fruit	
12	12 pièces	0,330-0,400 kg/fruit	
14	14 pièces	0,290-0,340 kg/fruit	

Mango ripeness on arrival			
S 3	10 à 13.9° Brix	Mango fruit hard	Acceptable
S 4	14 a 15.9° Brix	Mango fruit <<tourning>>, same soft spots	Non-Conform <<acceptable with sales restriction >>
S 5	>16° Brix	Mango fruit soft	Refusable

Quality and approval aspects

% of tolerance range		Major Faults on arrival
Impurities	0%	Total absence of any foreign matter
Insectes bites / spots	0%	Total absence of fruit fly bites (Diptere of the Tephritidae family)
External aspect	0%	Spots of d'antracnose
	0%	Absence of <<soft nose>>
	0%	Healthy and not torn peduncle, measuring less than 1 centimeter
Sugar content	Voir ci-dessus	10-14° Brix; The measurement point should be made halfway between the core and the skin
	0%	Pale yellow and orange yellow flesh
	0%	Absence of internal brownishing
	0%	Absence of rot due to shocks and wounds of the fruits
	0%	Absence of insects, larva or gallery inside the fruits

Any overrun will be subject to reservations which will be added to those of minor defects



% of tolerance range		Minor Fault on arrival
Cochénille	10%	3 cochenilles per fruits minimum
External aspect	10%	Fruits has to be propre
	10%	Absence of sap dripping
	10%	Spots of sap burns, scars, traces of insects or natural stains limited to 4 cm ² /fruit
	10%	Absence of mango fruits yellowed by the sun
Fruit deformed	10%	Absence of deformed mango fruits

The maximum tolerance of all cumulative minor defects shall not exceed 10% in total. Any overrun will be subject to a reserve up to the total % observed.

Temperature during transport and warehousing
Mangoes must be transported and stored at all times at a controlled temperature between 8 and 10°C depending on the variety.

Radiation and OGM-Tolerance 0%
The mango has not been exposed to any radiation
No genetically modified items were used

Labelling : major faults - non tolerance	
Carton	Specific to the transport of mangoes, new, clean and without foreign smell
	Weight net : 4.00 kg Weight brut : 4.30 kg
	Dimension of box: 27.5 x 33 x 11 cm
	The label must mention the size, batch number and/or producer number, certifying body, exporter, importer
Palettisation	240 colis/ 12 x 20 layers par palette
	Only one caliber per pallet, no mixed pallet Two sizes maximum for one pallet out of 10 accepted
	The pallets must comply with the FAO international standard (ISPM 15) and be marked with the sign <<HT>>
	One sheet per pallet must indicate: pallet number, caliber, shipping date