



FICHE TECHNIQUE MANGUE SÉCHÉE DRIED MANGOES SPECS

Product: Organic Dried Mango, stripes and ½ stripes	
Ingredients :	100% organic mango
Variety Mango :	Smith ; Eldon ; Palmer ; Somno
Origin Mango :	Togo
Organic Status Exporter :	Certified organic according to EC 834/2007 by ECOCERT
Importer :	Alba Cove trading
Organic Status Importer :	Certified organic by Ecocert

1. Sensorial Parameters

Colour :	Palmer/Smith: yellowish – beige Eldon/Somno : yellowish
Consistency :	Dried but not brittle, soft to firm bite
Odour :	Typical Mango, no foreign odour
Taste :	Typical Mango, no foreign taste
Foreign matters :	-Clean, practically free of any visible foreign matter -No metal, no glass -Contamination with dead insects or mites, their fragments or excreta: max. 0.01%
Plant material :	Max. 1% (only mango peel or stone)
Broken pourcentage :	Max. 5 %
Decayed :	None
Mouldy :	No visible contamination by mould
Overall impression :	Unobjectionable quality and presentation

Size :	- Stripes ½ : max. 5 cm (or according to client's demand), weight max. 2 cm - Strips: 8-10 cm (or according to client's demand), weight max. 2 cm
Further Specification:	Free Flowing

2. Chemical/Physical Parameters

Nutritional Values : (approximate values)	Energy : 1320kJ (315kcal)
	Protein : 1 g/100g
	Carbohydrate : 77 g/100g
	Fat : 0.2 g/100g
Water content :	Max. 12-15%
Water activity :	Max 0.6
Heavy Metals :	Lead: < 0,1 mg/kg Cadmium: < 0,05mg/kg For concentrated products and dried fruits calculated for fresh product.



pH	4.5 – 5.5
Plant protective agents :	< 0.01 mg/kg (BNN-Value) For concentrated products and dried fruits calculated for fresh product.
Allergic potential :	None (apart from mango)

3. Microbiological Parameters

Aerob. mesoph. total germs :	< 10 ⁵ cfu/g
Yeast :	< 10 ⁴ cfu/g
Moulds :	< 10 ⁴ cfu/g
Coliforms total :	< 10 cfu/g
Escherichia Coli :	< 10 cfu/g
Salmonella	< 10 cfu/g

4. Production/Transport

Production details :	Production and drying process in Togo` Production season: March-July
Quality control :	Basic HACCP System at transformation facility
Traceability :	According to Tropic Bio Lot system allowing to trace back to individual farmers or farmers groups
Information on packaging :	Lot number Best before Date Certification (Bio)
Transport :	Transport by reefer from cooled warehouse to port
Shelf life :	At least one year from delivery
Storing :	Cool (max 15°C), dry

5. Packaging

Units :	1 kg sealed PE-flat bags Palletized in cardboard boxes 460x240x360 mm, 16kg Packaging is complying with requirements for packaging foodstuffs in EU (852/2004)
---------	--