

Product	11998017 vers. 1	FRUTTIDOR MANGO SML
Code:	01030413	FRUTTIDOR MANGO 3.3
State:	Approved by RAQ on	12/10/2018

Product description

fruit preparation based on mango in pieces with high baking and freezing stability. FRUTTIDOR MANGO is ready to use for all filling and decoration purposes.

Sales name

semifinished product for bakery uses.

Ingredients

mango (70%), sugar, water, modified starch, acidifier: E330, flavour, preservative: E202.

Physical-chemical analysis

dry matter _____ 30 ± 2° Brix
pH _____ 3.2 ± 0.2

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/g
salmonella (5) _____ none detected/25 g

- (1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91
(4) ISO 16649-2:01
(5) ISO 6579:93

Storage & shelf-life

at least 13 months in original package in a cool (20°C max), dry storage.
Once open, store the package in the refrigerator and use within a short time.

Packaging

3.3 kg (net) plastic pails

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy _____	130	kcal
	553	kJ
2. Protein (N*6.25) _____	0.7	g
3. Carbohydrate _____	31	g
of which sugars _____	28.7	g
4. Fat _____	0.1	g
of which saturated _____	0	g
5. Food fibre _____	1.1	g
6. Salt _____	0.002	g

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Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____
Nuts and products thereof _____
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.