

<b>Product Specification</b>  <b>FD- Mango - conventional</b>		Version: 09 Gültig ab /Valid from: 06.05.2025
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### 1. Allgemeine Artikelinformationen / General Product Information

Trade Description	Freeze dried Mango
Fresh Fruit Equivalent	Ca. 5-6 kg fresh mango per kg freeze-dried mango
Ursprungsland Country of Origin	Ghana, Peru, China, Indien, Mexiko, Vietnam Ghana, Peru, China, India, Mexico, Vietnam -weitere Ursprünge zukünftig nicht ausgeschlossen- -additional origins are possible-
Zusätze/ Additives	-
Botanische Bezeichnung botanical name	Mangifera indica

### 2. Zutaten / Ingredients (in absteigender Reihenfolge / descending order)

Zutat / Ingredients	%	Rohstoffbasis/ Raw Material Base
Mango	100	Frucht / fruit

### 3. Mögliche Größen, Artikelnummer, Verpackungseinheit / Possible Sizes, Article Reference Number, Packaging Unit


(K)1118000101100	Stücke / pieces 1-3mm *3,15mm	15 KG
(K)1118000100500	Stücke / pieces 0-5mm	15 KG
(K)1118000170700	Stücke / pieces 0-5mm (unregelmäßig / irregular)	15 KG
(K)1118000101800	Stücke / pieces 2-5mm	15 KG
(K)1118000170000	Stücke / pieces 2-5mm (unregelmäßig / irregular)	15 KG
(K)1118000100800	Stücke / pieces 0-10mm	15 KG
(K)1118000102100	Stücke / pieces 2-10mm	15 KG
(K)1118000103500	Stücke / pieces 5-10mm	15 KG
(K)1118000104800	Stücke / pieces 10-12mm *12,5mm	15 KG
(K)1118000210500	Scheiben / slices 5mm	15 KG
(K)1118003305800	Flakes 20-30mm	10 KG

Due to natural fluctuations of the dry matter of the raw material, fluctuations of the specified packaging units and of the filling height are possible.

### 4. Sensorische Merkmale / Sensory Properties

Farbe / Color	gelb bis dunkelgelb / yellow - dark yellow
Geruch / Odour	typisch nach Mango, frei von Fremdgeruch typical for mango, free from off-flavours
Geschmack / Taste	charakteristisch nach Mango, frei von Fremdgeschmack characteristic for mango, free from foreign taste
Konsistenz / Texture	frei fließend free-flowing

Da es sich um ein fragiles Produkt handelt, ist teilweise Bruch sowie Feinanteil nicht zu vermeiden./  
As it is a fragile product, partial breakage and fines cannot be avoided.

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### 5. Fremdkörper / Foreign Materials

Fremdkörper / Foreign Materials	Ziel: Keine, Grenzwerte nachstehend Target: none, Limits below
Glas / Glass	Abwesend/Absent
Metall / Metal	Abwesend; Grenzwerte /Absent ; Detection Limits: Fe: 0.8 mm; Non-Fe: 1.2 mm; Stainless: 1.6 mm; Al: 1.0mm
Plastik / Plastic	Abwesend/Absent
Pflanzliche Fremdkörper / Extraneous Plant Material	Max. 10 Stück/ 10 kg Max. 10 pieces per 10 kg

### 6. Physikalische und Analytische Werte / Physical and Analytical Values

Parameter	Max.	Einheit / Unit	Methode/ Method
Restfeuchte / Residual Moisture	5,0	%	Infrarottrockner/ infrared dryer
Feinanteil <1mm/ Fine content <1mm Gültig für alle aufgeführten Artikel außer 0-5mm, 0-10mm / Valid for all mentioned items except 0-5mm, 0-10mm	Max. 10	%	Siebanalyse/ sieve analysis Retsch Sieve tower, 1 Min, Amplitude 1
> Der spezifizierten max. Größe (siehe *) Gültig für alle aufgeführten Artikel außer Scheiben, Flakes und unregelmäßige Stücke > the specified max. Size (see *) Valid for all mentioned items except slices, flakes and irregular pieces	Max. 10	%	Siebanalyse/ sieve analysis Retsch Sieve tower, 1 Min, Amplitude 1

### 7. Mikrobiologische Werte / Microbiological Values

Angabe in KbE/g - in cfu/g

Parameter	Grenzwert/ limit	Einheit/ Unit	Methode/ Method	Häufigkeit der Analyse Frequency of Analysis
Gesamtkeimzahl / Total plate count	≤ 50.000	/g	(PCA-Agar, 72 h/30°)	Jede Charge/ Every Batch
Hefen / Yeasts	≤ 1.000	/g	(YGC-Agar, 72 h/25°)	Jede Charge/ Every Batch
Schimmel/ Moulds	≤ 1.000	/g	(YGC-Agar, 72 h/25°)	Jede Charge / Every Batch
Coliforme Keime / Coliformes	≤ 200	/g	(VRB-Agar, 24 h/30°)	Jede Charge / Every Batch
Enterobacteriaceae	≤ 200	/g	(VRBG-Agar, 24 h/37°)	Jede Charge / Every Batch
E. Coli	< 10	/g	external accredited laboratory	Kontrolle 1x jährlich von der Rohware/ Monitoring once a year from the raw material
Salmonellen / Salmonella	n.d.	/25g	external accredited laboratory	Kontrolle 1x jährlich von der Rohware/ Monitoring once a year from the raw material

n.d.= not detectable / nicht nachweisbar

### 8. Nährwerte / Nutritional Values

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Ca.-Angaben/ approx.-values	Einheit/ Unit	je 100 g per 100g
Brennwert / Energy Value	kj	1385
Brennwert / Energy Value	Kcal	323
Kohlenhydrate / Carbohydrates	g	67,1
- davon Zucker / of which Sugar	g	67,1
Eiweiß / Protein	g	3,2
Fett/ Fat	g	2,4
Gesättigtes Fett / Saturated fat		0,5
Ballaststoffe / Total dietary fibre	g	9,2
Natrium / Sodium	g	0,03
Salz / Salt	g	0,07
Organische Säuren / Org. Acids	g	1,8
Mineralien / Minerals	g	2,7

Source: calculated – based on Souci SW, Fachmann W, Kraut H. Food Composition and Nutrition Tables

The actual caloric value

and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

## 9. Certificates – suitability for special diets

Zertifikate / Certificate	Ja/Yes	Nein/ No
Bio/ Organic (VO (EU) 2018/848) DE-ÖKO-006		X
Kosher*	X	
Halal	X	
Ernährungsweise/ special diet	Ja/Yes	Nein/ No
Vegetarisch / vegetarian	X	
vegan	X	
An Zöliakie erkrankte Personen/ people with celiac disease	X	

\* Artikelnummer mit „K“ Kennzeichnung / Article Reference Number with „K“ identification

## 10. Verpackung und Haltbarkeit / Packaging and Shelf Life

Verpackung / Packaging	PE Beutel blau im Karton / PE bag blue in carton Verpackungseinheit/ Packaging Unit: siehe Artikelübersicht (Punkt 3), see article list (paragraph 3)
Shelf Life	1 ½ years in originally sealed packaging
Restlaufzeit / Remaining time	75 % vom Mindesthaltbarkeitsdatum / 75% of total shelf life
storage conditions	cool and dry storage (max. 20°C, max. 65% relative humidity)

## 11. Allergene / Allergens

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Allergens subject to labelling according to Annex II of Regulation (EU) 1169/2011	Im Produkt enthalten Included in product  Ja/ Yes: + Nein/No: -	Verarbeitung auf derselben Linie, Kreuzkontamination möglich Processing on the same line, cross-contamination possible  Ja /Yes: + Nein/No: -	Im Betrieb vorhanden Present in the factory  Ja/ Yes: + Nein/No: -	Bemerkung (Inhaltsstoff) comment (Ingredient)
Gluten haltiges Getreide / Cereals containing gluten	-		-	
Krebstiere und daraus gewonnene Erzeugnisse/ Crustaceans and products thereof	-	-	+	Only closed containers, strict allergen policy- see QMH 20.7
Eier und daraus gewonnene Erzeugnisse/ Eggs and products thereof	-		-	
Fische und daraus gewonnene Erzeugnisse/ Fish and products thereof	-		-	
Erdnüsse und daraus gewonnene Erzeugnisse/ Peanuts and products thereof	-		-	
Sojabohnen und daraus gewonnene Erzeugnisse/ Soybeans and products thereof	-		-	
Milk and products thereof (including lactose)	-		-	
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	-		-	
Sellerie und daraus gewonnene Erzeugnisse/ Celery and products thereof	-		-	
Senf und daraus gewonnene Erzeugnisse/ Mustard and products thereof	-		-	
Sesamsamen und daraus gewonnene Erzeugnisse/ Sesame seeds and products thereof	-		-	
Sulphur dioxide and sulphites (more than 10 mg/kg or 10 mg/l)	-		-	
Lupinen und daraus gewonnene Erzeugnisse/ Lupin and products thereof	-		-	
Weichtiere und daraus gewonnene Erzeugnisse/ Molluscs and products thereof	-		-	

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## 12. GVO Status / GMO Declaration

The product does not have to be labelled in accordance with Regulations (EC) No 1829/2003 and 1830/2003 on genetically modified food and feed.

## 13. Rechtlicher Status / Legal Status

The product and the packaging comply with the current applicable food law regulations of European Union and

to the German Food Law. We recommend that our customers check the provided labelling information for

compliance with local legislation in order to ensure proper labelling of the product.

Only raw materials are used, which comply with the Regulation (EU) 396/2005 on maximum residues levels of

pesticides and Regulation (EC) 1107/2009 concerning the placing of plant protection products on the market in

their current versions and subsequent amendments and substitute regulations.

Only raw materials are used, which correspond to the Regulation (EU) Nr. 2023/915 setting maximum levels for

certain contaminants in foodstuffs in the current version and subsequent amendments and substitute

regulations.

## 14. Fremdkörper / Foreign Materials

The products processed by Paradiesfrucht do not contain foreign materials, which can be removed by means of

process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits),

partially sieves and manual or technical sorting. Despite careful sorting, the 100% absence of natural or

harvesting foreign bodies, cannot always be guaranteed (Stems, wood, stones and other plant foreign

bodies). Our raw material suppliers are all subject to strict HACCP concepts to keep foreign bodies to a

minimum.

## 15. Bestrahlung / Irradiation

The product has not been exposed to ionising radiation.



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