Prima Frozen Fresh	Frozen Finished Product Specification		Page 1 /1
Designation: IQF Red P	Papaya dices 10 x 10 mm, I	ndia, Deep frozen	1
	l deep-frozen, free flowing papaya di s, Semi ripened and healthy fruits, rea n bodies.		
Sensory evaluation:			
	colour, typical appearance, odour and		
	-physical and microbiologica	Method	
Analysis < 3mm (gm/100 gm) 3 to 6mm (gm/100 gm) 7 to 8mm (gm/100 gm) 9 –11 mm(gm/100 gm) 11 –12 mm (gm/100 gm) > 12 mm (gm/100 gm) Damaged dices Pieces with light white / skin / peel/ soft seed portion. Lumps (more than 5 pcs. sticking Together) Discolouration (Brown Parts)	NIL Max 10 Max 5 Max 80 Max 5 NIL max. 10 to 15 ps / Kg max. 5%. max. 15% /10 kg box max. 1 to 2 ps/ Kg	Std sieve measurement	
f.m., dirt, ice & snow, mould, freezer burn, Seed	absent	Defeatoreter	
Brix Acidity% (Calculated as %Citric acid) pH	min.9 to 11.0° 0.18 to 0.45 % < 6.00	Refractometer	
*TPC *coliforms *E. Coli *yeast *mould Enterobacteriaceae Staph. aureus Salmonella Listeria monocytogenes	max. 50,000 CFU/g max 1000 CFU/g < 10 CFU/g max. 10,000 CFU/g max. 10,000 CFU/g max. 100 CFU/g < 100 CFU/g neg. in 25 g neg. in 25 g	Microbiological test corresponds to the guidelines of methods after § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)	r
	blue inner PE-bags, not perforated or 40ft. reefer container with incomin	g temperatures of min. −18 °C.	

Red Papaya DICES 10 X 10 mm

Definitions:

- 1. Broken Piece: The Whole Cubes Broken 1/3 of the portions
- 2. Damaged Dices: the Whole Cubes is fully damaged on the physical
- 3. Pieces with light Yellow: The cubes / Dices attached with the portion of Skin's inner Layer
- 4. Lumps: More than 5 adjacent Pieces sticking together.
- 5. Discolorations: The Dices contains small natural brown patches on the body of the dice.