



Frozen Finished Product Specification

Designation: **IQF Mango dices 20 x 20 mm, India, deep frozen**

Quality description:

Out of fresh raw material, individual deep-frozen, free rolling Mango dices, size **20 x 20 x Natural thickness**, not iced or rimy, without hoarfrost and agglomerations, Semi ripened and healthy fruits, ready for consumption. Metal detected. Free from contaminations and foreign bodies and product derived from very sound and matures fruit. .

GMO-free.

Origin: India

Variety: Totapuri

Sensory evaluation:

Yellow-Light orange colour, typical appearance, odour and taste, firm texture

chemical-physical and microbiological requirements

Analysis	Limits	Method
1) 0 to 14mm(Sliver) 2) less then 17mm 3) 18 to 20mm 4) 21 to 22 mm	5% /kg 5% /kg 85% /kg(with one side natural thickness) 5% /kg	Std sieve measurement
Damaged dices Pieces with shell Pieces with light green inner part of the shell (ø > 3mm < 8 mm) Lumps (more than 3 pcs. sticking Together) discolouration f.m., dirt, ice & snow, mould, freezer burn	max. 5%/box max. 1 pcs./kg max. 3 pcs. max. 15% max. 2%	Refractometer
Brix	min.9 to 12°	Microbiological test corresponds to the guidelines of methods after § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)
*TVC *coliforms *E. Coli *yeast *mould Enterobacteriaceae Staph. aureus Salmonella Listeria monocytogenes	max. 10.000 CFU/g < 100 CFU/g < 10 CFU/g max. 1.000 CFU/g max. 1.000 CFU/g max. 100 CFU/g < 100 CFU/g neg. in 25 g neg. in 25 g	

Packaging, Transport, Storage:

packaging: 10 kg cartons with blue inner PE-bags, not perforated

transport: delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C.

storage: dry and deep-frozen at min. -18°C

shelf life: at least 2 year

Remarks:

The Higher Brix Products will produce based on Customer Requirements.

Frozen Finished Product Specification

Designation: **IQF Mango dices 20 x 25mm x Natural thick ness, India, deep frozen**

Quality description:

Out of fresh raw material, individual deep-frozen, free rolling Mango dices, size **20 x 25 x Natural thickness**, not iced or rimy, without hoarfrost and agglomerations, Semi ripened and healthy fruits, ready for consumption. Metal detected. Free from contaminations and foreign bodies.

GMO-free.

Origin: India

Variety: Totapuri

Sensory evaluation:

Yellow-orange colour, typical appearance, odour and taste, firm texture

chemical-physical and microbiological requirements

Analysis	Limits	Method
1) 0 to 9mm	Zero	Std sieve measurement
2) 10 to 15mm (Sliver)	5% /kg	
3) 17 to 19mm	12% /kg(the minimum size is any one side of the cubes (natural thickness)	
4) 20 to 25mm	80% /kg (another side natural thickness)	
5) 22 to 27 mm	3% /kg (the minimum size is any one side of the cubes (natural thickness)	
Damaged dices		Refractometer Microbiological test corresponds to the guidelines of methods after § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)
Pieces with shell	max. 5%/box	
Pieces with light green innerpart of the shell (ø > 3mm < 8 mm)	max. 1 pcs./kg	
Lumps (more than 3 pcs. sticking Together)	max. 3 pcs.	
discolouration	max. 15%	
f.m., dirt, ice & snow, mould, freezer burn	max. 2%	
Brix	absent	
	min.9.0 to 12.0°	
*TVC		
*coliforms	max. 10.000 CFU/g	
*E. Coli	< 100 CFU/g	
*yeast	< 10 CFU/g	
*mould	max. 1.000 CFU/g	
Enterobacteriaceae	max. 1.000 CFU/g	
Staph. aureus	max. 100 CFU/g	
Salmonella	< 100 CFU/g	
Listeria monocytogenes	neg. in 25 g neg. in 25 g	

Packaging, Transport, Storage:

packaging: 10 kg cartons with blue inner PE-bags, not perforated

transport:	delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C.
storage:	dry and deep-frozen at min. -18°C
shelf life:	at least 2 year

Remarks:

The Higher Brix Products will produce based on Customer Requirements.

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Designation: IQF Mango dices 10 x 10 mm, India, deep frozen			
Quality description:			
Out of fresh raw material, individual deep-frozen, free rolling Mango dices, size 10 x 10 x 10mm , not iced or rimy, without hoarfrost and agglomerations, Semi ripened and healthy fruits, ready for consumption. Metal detected. Free from contaminations and foreign bodies. GMO-free. Origin: India Variety: Totapuri			
Sensory evaluation:			
Light Yellow to Dark yellow /orange colour, typical appearance, odour and taste, firm texture			
chemical-physical and microbiological requirements			
Analysis	Limits	Method	
< 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)	NIL Max 10 Max 5 Max 80 Max 5 NIL	Std sieve measurement	
Damaged dices Pieces with shell Pieces with light green inner part of the shell Lumps (more than 5 pcs. sticking Together)	max. 10 to 15 ps / Kg max. 10 to 20 pcs./kg max. 20 pcs/Kg . max. 15% /10 kg box	Refractometer	
Discolouration (Block spot) f.m., dirt, ice & snow, mould, freezer burn, Stones	max. 1 to 2 ps /Kg absent	Microbiological test corresponds to the guidelines of methods after § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)	
Brix	min.9 to 11°		
*TVC *coliforms *E. Coli *yeast *mould Enterobacteriaceae Staph. aureus Salmonella Listeria monocytogenes	max. 10.000 CFU/g < 100 CFU/g < 10 CFU/g max. 1.000 CFU/g max. 1.000 CFU/g max. 100 CFU/g < 100 CFU/g neg. in 25 g neg. in 25 g		
Packaging, Transport, Storage:			
packaging: 10 kg cartons with blue inner PE-bags, not perforated transport: delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C. storage: dry and deep-frozen at min. -18°C shelf life: at least 2 year			

**Frozen Finished Product
Specification**

Designation: IQF Mango dices 8 x 8 mm, India, deep frozen

Quality description:

Out of fresh raw material, individual deep-frozen, free rolling Mango dices, size **8 mm x 8 mm** not iced or rimy, without hoarfrost and agglomerations, Semi ripened and healthy fruits, ready for consumption. Metal detected. Free from contaminations and foreign bodies and product derived from very sound and matures fruit. .
GMO-free.
Origin: India
Variety: Totapuri

Sensory evaluation:

Light Yellow to Deep yellow /orange colour, typical appearance, odour and taste, firm texture

chemical-physical and microbiological requirements

Analysis	Limits	Method
< 3mm (gm/100 gm) < 7 mm (gm/100 gm) 7 to 8mm (gm/100 gm) 8 to 10 mm(gm/100 gm) 11to12 mm (gm/100 gm)	NIL Max 10 Max 5 Max 80 Max 5	Std sieve measurement
Damaged dices Pieces with shell Pieces with light green inner part of the shell . Lumps (more than 3 to 7 pcs. Sticking Together)	max. 10 to 20 ps / Kg max. 15 to 20 pcs./kg max. 25 to 27 pcs/Kg . max. 17% /10 kg box	
Discolouration (Block spot)	max. 2 to 3 ps /Kg	Refractometer
f.m., dirt, ice & snow, mould, freezer burn, Stones	absent	Microbiological test corresponds to the guidelines of methods after § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)
Brix	min.9 to 11°	
*TVC	max. 10.000 CFU/g	
*coliforms	< 100 CFU/g	
*E. Coli	< 10 CFU/g	
*yeast	max. 1.000 CFU/g	
*mould	max. 1.000 CFU/g	
Enterobacteriaceae	max. 100 CFU/g	
Staph. aureus	< 100 CFU/g	
Salmonella	neg. in 25 g	
Listeria monocytogenes	neg. in 25 g	

Packaging, Transport, Storage:		
packaging:	10 kg cartons with blue inner PE-bags, not perforated	
transport:	delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C.	
storage:	dry and deep-frozen at min. -18°C	
shelf life:	at least 2 year	

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Desination:	IQF Alphonso Mango Cheeks/Slice.
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Quality description: Deep Frozen Hand Cut Alphonso Mango Slices/Cups/Cheeks Whole Mango, purchased from farm/market yard. The Mangoes are cleaned, peeled, sliced vertically and Deep Frozen at -30⁰ C or colder in Blast/Spiral freezer. They are then sieved on a vibratory sifter to remove small pieces and make them relatively free flowing after which they are metal detected and packed. Product derived from very sound and matured fruit. GMO-free.
Origin: India
Variety: Alphonso Mango Slice /cheeks

Sensory evaluation:
Light Yellow to Dark yellow and Light orange colour to Dark orange , typical appearance, odour and taste, firm texture

chemical-physical and microbiological requirements

Analysis	Limits	Method
Product size	Length 70-80mm (+/- 10mm); Width 20-30mm (+/- 10mm). The Variation is due to manual cutting and the geometry of the fruit	Manual
Colour	Light yellow to Dark yellow Light Orange to Dark orange	
Taste and flavour	Characteristics of ripened Alphonso Mango	
Appearance	Solid, free from foreign matter	Refract meter
Brix	min. 15 to 17°	
Acidity (Calculated as %Citric acid)	0.6 – 0.95	
pH	Observed range <4.2	
Extraneous Matter per box		
Foreign Matter (FM)		
E.V.M	NIL	Manual
Major Blemish	NIL	
Minor Blemish	0.5 %	
Color variants	2%	
Over size Pieces	3% (size is <0.5mm dia)	
Small Size Pieces	5%	
*TVC		
*coliforms	max. 10.000 CFU/g	Microbiological test corresponds to the guidelines of methods after § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)
*E. Coli	< 100 CFU/g	
*yeast	< 10 CFU/g	
*mould	max. 1.000 CFU/g	
Enterobacteriaceae	max. 1.000 CFU/g	
Staph. aureus	max. 100 CFU/g	
Salmonella	< 100 CFU/g	

Listeria monocytogenes	neg. in 25 g neg. in 25 g	
Packaging, Transport, Storage:		
packaging:	10 kg cartons with blue inner PE-bags, not perforated	
transport:	delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C.	
storage:	dry and deep-frozen at min. -18°C	
shelf life:	at least 2 year	

Extraneous Matter

Definition of defects:

- a. Foreign Matter (FM): Any material not derived from Alphonso mango fruit or defined as EVM, e.g. insects, wood, metal, paper, plastic, toxic fruit matter that would render the product unacceptable.
- b. E.V.M.: Any harmless fruit matter other than the Alphonso mango.
- c. Major Blemish: Insect infestation, rotten area, blemish of other sorts affecting an area greater than a circle 6 mm diameter of the unit of mango slices (includes browning/bruising).
- d. Minor Blemish: The product should be free from 0.5 mm minor blemish parts.
- e. Colour variants: Any pieces that are noticeably different in colour from the other pieces in the sample or significantly molted or multi-coloured, to an area > 5 mm.
- f. Oversize Pieces: Pieces which are greater than maximum in diameter.
- g. Small Pieces: Small pieces less than minimum in diameter.

**Frozen Finished Product
Specification**

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Designation: **IQF Musk melon dices 10 x 10 mm, India, deep frozen**

Quality description:

Out of fresh raw material, individual deep-frozen, free rolling musk melon dices, size **10 x 10 x 10mm**, not iced or rimy, without hoarfrost and agglomerations, Semi ripened and healthy fruits, ready for consumption. Metal detected. Free from contaminations and foreign bodies.
GMO-free.
Origin: India
Variety: musk melon

Sensory evaluation:

Pale orangish to Dark orange colour, typical appearance, odour and taste, firm texture

chemical-physical and microbiological requirements

Analysis	Limits	Method
< 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)	NIL Max 10 Max 5 Max 80 Max 5 NIL	Std sieve measurement
Damaged dices Pieces with seeds Pieces with pale yellow inner part of Lumps (more than 5 pcs. sticking Together) Discolouration (Block spot)	max. 10 to 15 ps / Kg max. 10 pcs./kg max. 20 pcs/Kg . max. 15% /10 kg box max. 1 to 2 ps /Kg	
f.m., dirt, ice & snow, mould, freezer burn, Stones	absent min.7.0 to 11.0°	Refract meter
Brix		
*TVC *coliforms *E. Coli Yeast and mould Staph. aureus Salmonella Listeria monocytogenes	max. 1,00000 CFU/g 100 CFU/g Absent CFU/g max. 2000 CFU/g neg .in 25 g neg. in 25 g neg in 25 g	Microbiological test corresponds to the guidelines of methods follows § 64 LFGB of DIN or another recognized method (i.e. ISO, FIL-IDF, etc.)

Packaging, Transport, Storage:		
packaging:	10 kg cartons with blue inner PE-bags, not perforated	
transport:	delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C.	
storage:	dry and deep-frozen at min. -18°C	
shelf life:	at least 2 year	

Remarks: **The Higher Brix Products will produce based on Customer Requirements.**

Frozen Finished Product Specification		
Designation: IQF Musk Melon dices 20 x 25mm x Natural thick ness, India, deep frozen		
Quality description: Out of fresh raw material, individual deep-frozen, free rolling MUSK MELON dices, size 20 x 25 x Natural thickness , not iced or rimy, without hoarfrost and agglomerations, Semi ripened and healthy fruits, ready for consumption. Metal detected. Free from contaminations and foreign bodies. GMO-free. Origin: India Variety: musk melon		
Sensory evaluation: Pale orange to dark orange colour, typical appearance, odour and taste, firm texture		
chemical-physical and microbiological requirements		
Analysis	Limits	Method
1) 0 to 9mm	Zero	Std sieve measurement
2) 10 to 15mm (Sliver)	5% /kg	
3) 17 to 19mm	12% /kg(the minimum size is any one side of the cubes (natural thickness)	
4) 20 to 25mm	80% /kg (another side natural thickness)	
5) 22 to 27 mm	3% /kg (the minimum size is any one side of the cubes (natural thickness)	
Damaged dices	max. 5%/box	
Pieces with seed	max. 1 pcs./kg	
Pieces with pale yellow innerpart of the seed	max. 3 pcs.	
Lumps (more than 3 pcs. sticking Together)	max. 15%	
discolouration	max. 2%	
f.m., dirt, ice & snow, mould, freezer burn	absent	

Brix *TVC *coliforms *E. Coli *yeast & mould Staph. aureus Salmonella Listeria monocytogenes	min.7.0 to 11.0° max. 1,00000 CFU/g < 100 CFU/g < Absent CFU/g max. 2000 CFU/g neg .in 25 g neg. in 25 g neg in 25 g	Refractometer Microbiological test corresponds to the guidelines of methods follows ISO 22000-2005.
Packaging, Transport, Storage: packaging: 10 kg cartons with blue inner PE-bags, not perforated transport: delivery with a 40ft. reefer container with incoming temperatures of min. -18 °C. storage: dry and deep-frozen at min. -18°C shelf life: at least 2 year		

Remarks: **The Higher Brix Products will produce based on CustomeRequirements.**