## PRODUCT SPECIFICATION



# MAUI MANGO PREMIUM FRUIT SMOOTHIE & BEVERAGE MIX

#### **Appearance**

Aseptically processed and packed, shelf stable smoothie and beverage mix, reconstituted to blended smoothie recipe yields 20% juice

Sensory Data	Typical

Color Orange

Flavor Typical of mangos
Odor Typical of mangos

Chemical and Physical PropertiesMin.Max.Brix33°38°pH2.93.3

1200

3500

Max.

cps/spindle 2/20 rpm/40°F

#### Microbiological Limits

Viscosity

Standard Plate Count<250 cfu/ml</th>Yeast & Mold<10 cfu/ml</td>ColiformsN/AE. coliN/A

## **Nutrition Facts** 2.5 fl oz (75mL) Makes 8 fl oz

		% Daily Value
Calories	110	
Total Fat, g	0	0%
Saturated Fat, g	0	0%
Trans Fat, g	0	
Cholesterol, mg	0	0%
Sodium, mg	0	0%
Total Carbohydrate, g	29	11%
Dietary Fiber, g	1	4%
Total Sugars, g	28	
Added Sugar, g	23	46%
Protein, g	0	
Vitamin D, mcg	0	0%
Calcium, mg	7	0%
Iron, mg	0	0%
Potassium, mg	77	2%

## Ingredients Item 3139

Water, Mango Concentrate, Sugar, Contains 2% Or Less Of Citric Acid, Pectin, Lemon Juice Concentrate, Lime Puree, Natural Flavors

#### **Packaging and Storage**

Packaging 6/46 oz Cartons

Net Contents 46 fl oz (1.36 L)

Storage Ambient =  $60^{\circ}$ -  $90^{\circ}$ F ( $16^{\circ}$ -  $32^{\circ}$ C)

#### Allergens/Sensitizers

Allergens None Sensitizers None

**GMO Status** Sourced from BE Ingredients, Does not require BE disclosure

### Flavorings/Colorants/Preservatives

Colors None
Preservatives None
Certifications Kosher, Dairy Equipment

Country of Origin USA

Processing Aids\*

Calcium Chloride

Natural flavors

\*processing aids are not required to be declared in the label ingredient declaration as per 21 CFR 101.100 (a)(3)(ii)(a-c)

Code Date DDDY = Reverse Julian + Year

#### **Additional Info**

Flavorings

Effective Date 12/8/2024

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