

Product	Papaya	Style	Dices 10x10 mm	
Origin	Colombia	Size	10 mm ± 2mm	
Variety	All varieties	Scientific Name	carica papaya	
<b>Product Description</b>				
The product is produced from fresh papaya cut into Dices, individually frozen and packed.				
<b>Composition</b>				
Papaya				

Chemical Quality	Description	Methods
°Brix (20°C)	≥ 7	Refractometry
pH (20°C)	5.0-6.0	Potentiometer
Organoleptic	Description	
Color	From Light yellow to bright orange	
Odour	Fresh typical of the product	
Flavour	Characteristic of papaya, no abnormal taste or flavor	
Texture	Firm	
Physical Quality	Description	Tolerance
Foreign Material	Any foreign non-vegetable material or toxic vegetable material.	Absence
Skin	Rest of skin loose or attached	≤ 5 units/ Kg
Seeds	Any seeds from the fruit White/dark Brown <2mm	≤ 5 units/ Kg
Clumps	Three or more pieces welded together which cannot be separated.	10% wt
Over Size	Any pieces >12mm thick, or length or high.	20%
Under Size	Any pieces <8 mm thick, or length or high.	
Regular Pieces	pieces with regular shape of dices	70%
Microbiological Standards		
Analysis	target	Methods
Total plate count (UFC/g)	< 50,000	AOAC 966.23 & FDA
Molds and Yeast (UFC/g)	<10,000	AOAC 997.02 & FDA
Total Coliforms (UFC/g)	< 100	ISO 4832:2016
<i>Escherichia Coli</i>	<10	ISO 4832:2016
<i>Salmonella spp (25g)</i>	Absence	AOAC 2016.01 & FDA
<i>Listeria monocytogenes (25g)</i>	Absence	AOAC 2016.08 & FDA

Packaging	Description
Labeling	Lot code, net weight, and shelf life and product contents.
Presentation	Polyethylene bag inside a corrugated carton box
Seals	100% closed strong neat
Weight	9 Kg, 10 Kg and 13,6 Kg box

HACCP	A HACCP plan have been implemented
Metal Detection	Detector to reject test pieces min 2,0 mm Ferrous, 2,0 mm Non Ferrous and 2,5 mm Stainless steel
Temperature Checks	Final packed product temperature not to be warmer than -18°C. <i>"In each load a thermograph is placed in the container. After arrival of the load, the customer must send the record of the trip. Otherwise, it is understood that the product arrived under specification"</i>
Weight Control Checks	No under weights to be packed
Allergen Status	Product Free of allergens

Approved by Client Quality Dept:

Approved by Client Commercial Dept:

Approved by Supplier Quality Dept:

Date:

Date:

Date: 01-05-2018



<b>Nutrition Facts</b>	
<b>Serving Size</b>	<b>100 g</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>43</b>
	<b>% Daily Value *</b>
<b>Total Fat</b> 0.3g	<b>0 %</b>
Saturated Fat 0.1g	<b>0 %</b>
<b>Sodium</b> 8mg	<b>0 %</b>
<b>Total Carbohydrate</b> 11g	<b>4 %</b>
Dietary Fiber 1.7g	<b>6 %</b>
Sugar 7.8g	
<b>Protein</b> 0.5g	<b>1 %</b>
Vitamin D 0.00mcg	<b>0 %</b>
Calcium 20.00mg	<b>2 %</b>
Iron 0.25mg	<b>1 %</b>
Potassium 182mg	<b>4 %</b>
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Last Revision Date: 04/03/2021

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