

TECHNICAL DATA SHEET DRIED FRUIT MIX

TECHNICAL DATA SHEET OF DEHYDRATED FRUITS MIX (Code: MIX001)

IDENTIFICATION

| | |
|---------------------------|--|
| Product: | Dehydrated fruit mix (mango, banana, pineapple, golden berry) |
| Composition: | 25% Dried pineapple in pieces 25% Dried mango in pieces 25% Dried Golden Berry in pieces 25% Dried Banana in pieces |
| Raw Material: | Fresh Fruits suitable for human consumption Pineapple (<i>Ananas comosus</i> L.) Mango (<i>Mangifera indica</i> L.) Banana (<i>Mussa Paradisiaca</i>) Golden Berry (<i>Physalis peruviana</i> L.) |
| Type of Treatment: | Selection, wash, desinfection, skint, cuts and drying. |

Dehydrated product, food grade industrial type, no additives, preservatives, sweeteners or colorings. **Free of Genetic Modification.**

PHYSICO-CHEMICAL CHARACTERISTICS

| CHARACTERISTICS | SPECIFICATIONS | RESULT | METHODOLOGY |
|-----------------|----------------|--------|----------------------|
| Humidity | maximum 12% | 11.60% | Analyzer of humidity |

SENSORY CHARACTERISTICS

| CHARACTERISTICS | SPECIFICATIONS | RESULT | METHODOLOGY |
|-----------------|---|-----------|-------------|
| Appearance | Rough texture and soft | According | Sensory |
| Color | Characteristic of dehydrated | According | Sensory |
| Scent | Characteristic to product | According | Sensory |
| Taste | Acid characteristic, free of strange residual taste | According | Sensory |

MICROBIOLOGICAL CHARACTERISTICS

| Parameters | SPECIFICATIONS | RESULT | METHODOLOGY |
|---|----------------|--------|-------------|
| Aerobic Mesophilic Microorganisms (UFC / g) | <5000 | <1000 | Plate count |
| Total Coliforms (UFC / g) | < 10 | <10 | Plate count |
| E. coli count (UFC/g) | Absent | Absent | Plate count |
| Molds and yeasts (UFC/g) | <100 UFC/g -ml | <100 | Plate count |

PACKING SPECIFICATIONS

| | |
|---------------------------|---|
| Presentations: | Doy Pack type bag per 40 Grs |
| Type of container: | Bag outside paper laminated inside suitable for food packaging. Packed in cardboard box. |
| Labeled: | Labeled according to the Colombian norm |

SHELF LIFE AND STORAGE CONDITIONS

12 months. Retaining its original packaging.
Stored on elevated floor platforms, in a covered, clean, dry establishment ((HR <65%), with good ventilation and ambient temperature (<20 ° C), free from infestation by insects, rodents and protected against chemical contaminants (fuel, lubricants, chemical fertilizers, poisons), microbiological, remote from strong odors and protected from direct sunlight.

- * Transport in clean and dry vehicles
- * Avoid bumps, drops and pressures to the product

CONSUMERS FORMS AND CONSUMERS

This product is aimed at industries that require it as a raw material for food preparations or direct consumption.

SPECIAL HANDLING INSTRUCTIONS

Once the package is opened, consume it in the shortest possible time. If there are remnants, close tightly and store again under the conditions described to avoid exposure to humidity in the environment, adhesion of odors and microbial contamination

