

RAW MATERIAL SPECIFICATION

Material 7201

V-avocado-cube 14mm-5X1KG

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<i>Origin</i>	Peru, Mexico	<i>Style</i>	Dices, cut, Unblanched, IQF
<i>Variety</i>	Persea americanan Mill. Var. Hass	<i>Size</i>	14X14MM
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	760,000 kJ
Crustaceans	-	Energy	184,000 kcal
Eggs	-	Fat	16,000 g
Fish	-	Saturated Fatty Acids	4,000 g
Peanuts	-	Carbohydrates	7,000 g
Soybeans	-	Sugars	1,400 g
Milk	-	Fibers	4,000 g
Nuts	-	Proteins	1,000 g
Celery	-	Salt	0,250 g
Mustard	-	Sodium	100,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces #in-pack" min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel
Temperature checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control Checks	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

Declaration
avocado (avocado, salt, antioxidant: ascorbic acid, acid regulator: citric acid)

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	Avocado	Mexico, Peru	99.72%
	Salt		
	Anti-oxidant: ascorbic acid		
	pH regulator: citric acid		

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PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: Four or more pieces welded together which cannot be separated without damage	/1000G	M%	0	0	15
EVM Peel	Peel still attached (>10x10mm)	/1000G	PC	0	0	1
EVM Stalks	EVM Stalks: Any piece of the peduncle left in the product	/1000G	PC	0	0	1
EVM	EVM: Any non-toxic vegetable material from the parent plant, other than peel or peduncle	/1000G	PC	0	0	0
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the parent plant	/1000G	PC	0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G	PC	0	0	0
Major Blemish	Major Blemish: Cubes which show severe signs of disease, insect damage, blemish, oxidation or any other defect >6mm.	/1000G	PC	0	0	0
Minor Blemish	Minor Blemish: Cubes which show minor signs of disease, insect damage, blemish, oxidation or any other defect 2-6mm.	/1000G	M%	0	0	4
Over Size	Any piece of avocado >20mm	/1000G	PC	0	0	0
Size	Size: Any piece of avocado between 10 and 20mm	/1000G	M%	90	0	0
Under Size	Under Size: Any pieces of avocado cube <10mm	/1000G	M%	0	0	10

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Green to green-yellow, typical of the Hass avocado which is consistent throughout the individual half. No brown, oxidised pieces.			0	OK/NOK	0
Flavour	Flavour: Characteristic avocado flavour, lightly salted, free from off-flavours.			0	OK/NOK	0
Odour	Odour: Characteristic avocado odour, free from off-odours.			0	OK/NOK	0
Texture	Texture: Each unit shall be tender with some firmness, but not excessively soft or mushy.			0	OK/NOK	0

MICROBIO CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
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E.coli		CFU/G		0	10	100
Enterobacteriaceae		CFU/G		0	100	1000
Listeria mono.		CFU(25)G		0	0	10
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	50000	500000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Dry Matter			M%	21	0	0
Oil Content			%	9	0	0
pH				5	0	6.60