

## Technical Data Sheet

### General Information

<b>Product name:</b>	FD Mango Powder Organic
<b>Product No.:</b>	A00243
<b>Herkunftsland:</b>	Poland
<b>Botanical origin:</b>	Mangifera indica
<b>Ingredients:</b>	Freeze Dried Mango Powder Organic
<b>Processing / Production:</b>	Freez drying and grinding
<b>Conformity:</b>	Food Grade
<b>Customs Tariffs Number:</b>	1106309080
<b>Customs Tariffs Number Switzerland:</b>	1106.3090

Sr	Type	Certified
1	Organic	Yes - CH-BIO-006

### Sensoric Parameters

Sr	Sensor	Value
1	Appearance	Powder
2	Colour	Typical for Mango
3	Odour	Typical for Mango
4	Taste	Typical for Mango

### Physical & Chemical Parameters

Sr	Parameter	Limit	Value	Unit	Method
1	Moisture	≤	5	%	ASTA 2.1: 1997-01 <sup>a0</sup>
2	Size	≤	95% below 1000	µm	
3	Additives		None		

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Sr	Parameter	Limit	Value	Unit	Method
4	Colorants		None		
5	Aflatoxin B1	≤	2	ppb	
6	Aflatoxin Total (B1+B2+G1+G2)	≤	4	ppb	
7	Dehydration factor		7:1		

## Nutritional Information

Sr	Parameter	Value	Unit
1	Energy	344	kcal
2	Energy	1438	kJ
3	Protein	2.6	g
4	Carbohydrates	78.6	g
5	Sugar	51.9	g
6	Fat	1.5	g
7	Saturated	0.4	g
8	Sodium (Na)	90	mg
9	Fiber	8.7	g

### Nutrition disclaimer:

All figures are subject to the usual fluctuations in natural products.

## Microbiological Properties

Sr	Microbiological Property	Limit	Value	Unit	Method
1	Total plate count	≤	100'000	cfu/g	DIN EN ISO 4833-1: 2013-12
2	Mold	≤	5'000	cfu/g	§ 64 LFGB L 01.00-37: 1991-12

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Sr	Microbiological Propertie	Limit	Value	Unit	Method
3	Yeast	≤	5'000	cfu/g	§ 64 LFGB L 01.00-37: 1991-12
4	E. Coli		Negativ		DIN EN ISO 16649-2: 2009-12
5	Salmonella (25 g)		Negativ		§ 64 LFGB L 00.00-20: 2018-03
6	Enterobacteriaceae	≤	100	cfu/g	DIN EN ISO 21528-2: 2017-09
7	Staphylococcus aureus	≤	10	cfu/g	DIN EN ISO 6888-1:2003-12

## Allergenes

Sr	Allergen	Contains
1	Cereals containing gluten and products thereof	No
2	Shellfish or Crustaceans and products thereof	No
3	Eggs and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and products thereof incl. lactose	No
8	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame and products thereof	No
12	Sulphur dioxide and sulphites (larger 10 ppm SO <sub>2</sub> )	No
13	Lupin and products thereof	No
14	Molluscs and product thereof	No

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### Allergenes disclaimer:

The allergen list only states if the mentioned allergen is as an ingredient in the product or not (according to EU No. 1169/2011, Annex 2)

### Dietary Information

Sr	Dietary Information	Suitable for	Certified
1	Vegetarian	Yes	No
2	Vegan	Yes	No
3	Halal	Yes	No
4	Kosher	Yes	No

### Heavy Metals

Sr	Heavy Metals	Limit	Value	Unit	Method
1	Lead (Pb)	≤	0.1	mg/kg	PN-EN 13804/5:2013PN-EN 15763:2010
2	Cadmium (Cd)	≤	0.05	mg/kg	PN-EN 13804/5:2013PN-EN 15763:2010
3	Mercury (Hg)	≤	0.01	mg/kg	PN-EN 13804/5:2013PN-EN 15763:2010

### Foreign Body Management

Sr	Foreign Body	In Place	Value	Unit
1	Metal detection SS	Yes	2	mm
2	Metal detection no-FE	Yes	2	mm
3	Metal detection FE	Yes	1.5	mm

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### Packaging & Storage

Sr	Parameter	Limit	Vaule	Unit
1	Light		Protect from direct light	
2	Storage Humidity	≤	65	% RH
3	Storage Temperature	≤	25	°C

Sr	Packaging Type	Packaging confirmation	Shelf Life in Days after production
1	Bags in Carton	All packaging materials are according EU 1935/2004 and 10/2011	720

### Additional Information

Sr	Additional Information	Description
1	GMO	GMO free according to EU No. 1829/2003 and EU No. 1830/2003
2	Irradiation	Not irradiated according to EU No. 1169/2011
3	Pesticides	Complies with EU No. 396/2005 as well EU No. 178/2006 and amendments
4	Nano materials/particles	No Nano materials are used or blended in the product
5	Contaminants	Complies with EU No. 1881/2006 and amendments
6	Organic	If marked yes - According EU No. 834/2007 and EU No. 1151/2012

#### Disclaimer:

The information given above is based on and to the best of our current knowledge. The customer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage. Kindly consider that due to the nature of the product the values mentioned above may vary for each batch.