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PRODUCT DESCRIPTION

Honeyberry International LLP freeze-dried mango powder, 0-2 mm, are made of 100 % ripe, fresh frozen, aromatic mango, the product is ground to a powder after the freeze-drying process. By means of the gentle freeze-drying technology the natural character of the fruit as well as the typical taste, colour, structure and nutritional and physiological values are maintained, without adding any preservatives or colours. The product is metal detected (Fe: 0,8 mm, Non-Fe: 1,2 mm, Stainless: 1,6 mm, Al.: 1,0mm) and is manual sorted to avoid foreign bodies.

INGREDIENTS

Mango (origin: China, Ghana, Peru, India, Mexico, Vietnam) -additional origins are possible-

SINGLE-FRUIT EQUIVALENT

Ca.5-6 kg fresh mango pieces per kg freeze-dried mango

SENSORY

	light yellow- yellow
Aroma	typical for mango, free from off-flavors
Taste	characteristic for mango, free from foreign taste
Texture	free-flowing powder

Color

Due to increasing the surface area of the product by grinding, clumping can occur within a short period if stored improperly.

FOREIGN MATERIALS

	None (Target) Limits below
Glass	Absent
Metal	Absent > Fe: 0,8 mm; Non-Fe: 1,2 mm;
Plastic	Absent
Extraneous plant material	Max. 10 pieces per 10 kg

Foreign materials

Stainless: 1,6 mm, Al.: 1,0mm

MICROBIOLOGICAL VALUES


Total plate count	<50.000/g	Coliformes	<10/g
Yeasts	<1.000/g**	E.coli	<10/g*
Moulds	<1.000/g	Salmonella	neg./25 g*

*Monitoring once per year from raw material

**When starting with the processing of raw materials from the new harvest, the yeast count may be around 10,000/g.

Due to the low pH of the product, this count will be reduced within 4-8 weeks to the maximum number according to the specifications.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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PHYSICAL AND ANALYTICAL VALUES (per 100g)*

Moisture	<5 %
Nutritional value	ca. 1385 kJ/ 323 Kcal
Available carbohydrates	67,1 g
Thereof sugar	67,1 g
Protein	3,2 g
Fat	2,4 g
Saturated fat	0,5 g
Total dietary fibre	9,2 g
Sodium	0,03 g
Salt	0,07 g
Minerals	2,7 g
Org. acids	1,8 g

The actual caloric value and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

SHELF-LIFE/STORAGE

1 year at cool and dry storage (max. 20°C, max. 65% relative humidity) in original packaging.

PACKAGING

15 kg net in a carton with polybag.

GMO-DECLARATION

Mango is neither wholly nor partly manufactured from genetically modified organisms.

Mango does not contain any ingredients, including foodstuff, additives, primary products, raw material, processing aids or any other substances which are wholly or partly manufactured from genetically modified organisms. No primary products / basic material / raw material used for any of the ingredients in mangos are wholly or partly manufactured from genetically modified organisms.

Mango or any of its ingredients does not contain DNA or protein from genetic modification.

Mango or any of its ingredients is according to Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22.09.2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC and has therefore not to be labeled GMO.


ALLERGEN-DECLARATION

Mango does not contain allergens or ingredients with allergen potential according EU regulation 2011/1169 and ALBA List. Milk and lactose are used on site in a different line. The risk of cross contamination is under control and verified by analysis. Due to this we consider labelling "traces of" is not necessary.

This spec. is issued automatically and valid without signature.

*Essentially based on Souci SW, Fachmann W, Kraut H. Food Composition and Nutrition Table

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LEGAL STATUS

The product and the packaging comply with the currently applicable food law regulations of European Union Law. We recommend that our customers check the provided labelling information for compliance with local legislation in order to ensure proper labelling of the product.

FOREIGN MATERIALS

The products processed by Honeyberry International LLP does not contain foreign materials, which can be removed by means of process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits), partial sieves and manual sorting. Despite careful sorting, the 100% absence of natural or harvesting foreign bodies, cannot always be guaranteed. Our raw material suppliers are all subject to a strict HACCP concept to keep foreign bodies to a minimum.

IRRADIATION

The product has not been subjected to ionising radiation.

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