

Technical Specification Data Sheet



Product Name:	IQF Avocado Sliced	Weight: 20 x 500g
Taxonomic Name:	<i>Persea Americana</i>	
Country of Origin:	Peru	

Product Description:

Frozen avocado sliced are made from mature avocados at optimum maturity. The avocado is washed, disinfected, Cut, frozen and vacuum sealed with nitrogen. The finished product passes through a metal detector. The product is processed in accordance with good manufacturing practices and using principles of HACCP.

Ingredients:

Avocado (Hass variety), salt, ascorbic acid, and citric acid



Product Organoleptic

Taste	Typical avocado taste
Smell	Typical smell of avocado
Consistency	Firm
Appearance / Colour	Yellowish green to light green.

Physical -chemical Characteristics:

Shape	Slice
Length	4 -12.7 cm 80%
Thickness	7-12 mm 80%
pH Value	5.0 – 6.0
Salt	0.2 – 0.5 %
Residual Oxygen	max 2.0%

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Defects Tolerance

Defect	Per 500g
Mechanical damage, unripe, overripe poorly cut, bended and mechanical damage	Max 5 Units
Blemishes (pale or dark) and/or oxidation	Max 1 Units
Rest of external peel (0.5x0.5cm) / Rest of peduncle	Max 1 Units
Clusters (3 pieces or more)	Max 1 Units
Foreign Material	Absent

Storage & Shelf life:

Storage temperature: -18° c/ 0°F

Shelf Life: 24 Months.

Shelf-life recommendation after defrosting:

Open bag for a maximum of 24 hours and a closed bag for a maximum of 48 hours, in both cases kept in refrigerated conditions (2°C -5°C)

Recommendation to control browning for further process:

You can add maximum 0.1% ascorbic acid or lime juice, verifying that the organoleptic characteristics of the guacamole are not altered.

Packaging:

Inner: Food Grade transparent bags: 500g/case (20 cases in a box)

Bag crystal: Coextruded 5-layer film, two film of polyamide (Nylon) and an inner film of polyethylene

Outer: Brown food grade box, printed with supplier information.

Corrugate carton cases: Codification Case is codified with production: A JJJ MA T H

A= Last digit year of production, JJJ= Julian day, MA= identification of plant, T= Production shift, H= Hour production

Product Coding & Labelling:

The product is coded in the following format:

product name
net weight
best before date
storage t° -18°C
batch code (lot nr.)
Produced in

Microbiological Standards

Parameter	Target cfu/g
Coliforms @37°C.	≤ 100
TVC	≤ 10 ⁵
E. coli	< 10
Moulds	≤5x10 ³
Yeasts	≤5x10 ³
Salmonella spp.	Absent in 25g
Listeria mono.	Absent in 25g
Staphylococcus aureus	< 10 cfu/ g

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Nutrition Information

	per/100g
Energy (kj)	776
Energy (kcal)	187.76
Protein	1.35g
Carbohydrates	6.8g
of which Sugars	<0.5g
Fat	17.24g
Dietary fibre	5.4g
Sodium	59mg

Free From

	Free From:		Free From:
Meat/Meat derivatives	Yes	HVP/TVP	Yes
Fish/Fish derivatives	Yes	Monosodium glutamate	Yes
Milk/Dairy products	Yes	Added sugars	Yes
Crustaceans	Yes	Celery	Yes
Mustard	Yes	Sulphur dioxide	Yes
Lactose	Yes	Added salt	Yes
Soya	Yes	Artificial sweeteners	Yes
Soya derivatives	Yes	Starch/modified starch	Yes
Maize	Yes	Cold Pressed oils	Yes
Maize derivatives	Yes	Nuts	Yes
Wheat	Yes	Nut oils/derivatives	Yes
Wheat derivatives	Yes	Sesame seeds	Yes
Rye	Yes	Sesame seed oils/ derivatives	Yes
Rye derivatives	Yes	Seeds	Yes
Gluten	Yes	GM materials	Yes
Oats/oat derivatives	Yes	Egg/egg derivatives	Yes
Barley derivatives	Yes	Colours (natural)	Yes
Malt/malt products	Yes	Colours (artificial)	Yes
Preservatives	Yes	Flavours (any)	Yes
BHA/BHT	Yes	IRRADIATION	Yes

Suitable For

Coeliacs	Yes	Kosher	Yes, Not certified
Lactose intolerant	Yes	Halal	Yes, Not certified
Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes

Frucom Limited Genetically Modified Foods Policy

Frucom Limited does not process any raw materials that have been genetically modified. The company does not take part in trials of modified plant matter and aims not to manufacture mixed products where ingredients or components have been produced by means of genetic modification.

In this instance genetic modification covers not only plant matter that has been significantly altered by genetic manipulation to give a product different from the naturally occurring material, but also finished produce that has been manipulated and in the course of its manufacture no longer contains genetically modified material. Materials that have been produced from genetically modified micro-organisms or plants which may or may not contain genetically modified materials will not be handled by Frucom Limited

The company position regarding the genetic modification of foods will remain as stated. Until such time that sufficient scientific evidence exists to demonstrate the absolute safety of all genetic modification, or until such a point where our customers are willing to accept genetically modified produce on the basis of safety as stated above.

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Frucom Limited Nut Handling Policy

Frucom Limited does not handle nuts, nut by-products or nut derivatives. This includes no nut products in the canteen vending machine.

As a consequence of not processing nut products the company does not have an internal nut segregation policy of production lines, equipment, or personnel.

Suppliers are audited by means of a self-assessment questionnaire, the response to which will demand either no, limited or further investigation.

Suppliers to Frucom Limited which handle nut or nut products will be audited, to assure us and our customers that there is no possibility for the contamination of produce with nut or nut derivatives.

The following list outlines those species covered by this policy:

Almonds	Acorns	Almondettes (Buchanania seeds)	Betel nuts
Brazil nuts	Bread nut/Bread fruit	Beech nut	Butter nut
Cashew nuts	Chestnut	Cob nut	Chinquapins
Chilean wild nuts	Cola nuts	(Bushy chestnut)	Filberts
Ground nuts/Peanuts	Ginko nuts	Heart nuts	Hazel nut
Hickory nut	Jjoba nut	Jack nut	Lichi nut
Monkey nut	Macadamia	Oyster nut	Pecan nut
Pili nut	Paradise nut	Pine nut	Pistachio
Quadong nut	Shea nut	Squari nut	Sesame seeds
Tallow nut	Tropical almond	Tahiti chestnut	Tiger nut
Walnut			

The above list may alter as other nuts are found to be allergenic and further legislation occurs. Where there is any doubt from the supplier as to whether their produce contains any of the above listed produce, it shall be considered that such nuts are present and that they may present a risk to the final consumer.

Product Quality Parameter

These are fresh products and, therefore, by their very nature may vary as a result of seasonal influences, such as the time of harvest, the prevailing and historic weather conditions. However, such factors have no reflection on the overall performance of the product. Crops may be treated with pesticides to control insects, and other materials to control yeasts and moulds, with the aim of achieving their total absence from the finished product. All raw materials are tested on an annual basis to ensure that chemical residues do not exceed current legislative MRL guidelines. We ensure that MRL's are not exceeded by only applying chemical treatments on an absolute necessity basis, and always observe legal and manufacturer's instructions in full.

The products supplied by Frucom Limited shall conform to all current EC/UK legislation.

All product is metal detected in accordance with the standards in our HACCP plan. Ref HLL

All details of this specification will remain confidential to Frucom Limited. No other party is empowered to disclose any details to a third party. Any changes to the product will be made with prior notification to the customer as appropriate.

Signed:.....*K. Wanis*
On behalf of Frucom Ltd.
Name: ...*Kathy Wanis*.....
Position:*Technical Manager*.....
Date:*26/01/2022*.....

Signed,.....
On behalf of Customer
Name:,.....
Position.....
Date:.....

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