

RAW MATERIAL SPECIFICATION

Material 1379



F-Papaya diced 20X20-10KG

Date : 27.01.2021

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<i>Origin</i>	Costa Rica, India	<i>Style</i>	Dices, IQF
<i>Variety</i>	Red Lady	<i>Size</i>	20X20X20 MM; 130-180PCS/KG
<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	173,600 kJ
Crustaceans	-	Energy	41,100 kcal
Eggs	-	Fat	0,300 g
Fish	-	Saturated Fatty Acids	0,100 g
Peanuts	-	Carbohydrates	7,800 g
Soybeans	-	Sugars	7,800 g
Milk	-	Fibers	1,700 g
Nuts	-	Proteins	0,500 g
Celery	-	Salt	0,003 g
Mustard	-	Sodium	1,000 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	
papaya	

Composition			
Composition Code	Description	Country of origin	Amount

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Composition Code	Description	Country of origin	Amount
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PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: Five or more pieces welded together which cannot be separated without damage	/1000G	M%	0	0	5
Colour physical	Colour physical: Any piece with a non-typical colour, v.pale light colour/unripe	/500G	M%	0	0	5
Count/kg	Count of 1 000g of frozen papa	/1000G	PC	130	0	180
EVM Major	EVM Major: Any vegetable material from the product plant > 12mm long	/1000G		0	0	0
EVM Skin	EVM Skin: Any loose pieces of skin or any attached to dice or EVM<12mm	/1000G		0	0	0
EVM Stones	EVM Stones: Any whole stone or piece of stone of the fruit that can be harmful	/1000G	PC	0	0	0.10
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the parent plant	/1000G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G		0	0	0
Major Blemish	Major Blemish: Any diseased or blemished piece showing discoloration >6mm	/500G	PC	0	0	1
Minor Blemish	Minor Blemish: Any diseased or blemished piece showing discoloration <6mm	/500G	PC	0	0	4
Over Size	Over Size: Any pieces of mango > 30mm in any dimension	/500G	M%	0	0	30
Size	Size: All dice which have general form of a cube with 6 sides	/500G	M%	60	0	0
Size	Size: Dice with an even cubed form not <(><<)>13mm or > 20mm in any side	/500G	M%	75	0	0
Total Blemish	Total Blemish: Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage	/500G	PC	0	0	5
Under Size	Under Size: Any piece with the smallest cut dimension <13mm at widest point	/500G	M%	0	0	10

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh lightly red to deep red. No excessively pale colours.			0	OK/NOK	0
Flavour	Flavour: Fresh typical sweet, no must, harsh fermented or stale taints			0	OK/NOK	0
Odour	Odour: Fresh typical of the product no #off" or sour taints			0	OK/NOK	0
Texture	Texture: Uniform tender smooth to the bite. No hard or fibrous or under-ripe or over-ripe pieces			0	OK/NOK	0

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MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G		0	10	100
Listeria mono.		CFU(25)G		0	0	0
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	100000	1000000
Yeast and Moulds		CFU/G		0	1000	10000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix				10	0	11