

<i>Ctry of manuf.</i>	Peru, Mexico	<i>Style</i>	IQF, Halves, Unblanched
<i>Variety</i>	Persea americana Mill. Var. Hass	<i>Size</i>	L: 50-120MM - W: 50-90MM
<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	-		

Pallet Configuration							
EURO Pallet		Net. 480,000 KG		Gross 537,520 KG		Height 1 510 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	12	96		5	5,370	5	1
Box height	160,00 mm	Box length	307,00 mm	Box width	215,00 mm		
EAN box		5410355327601		EAN CU		5410355327595	
HS code		0811909590					

Packaging			
Weight foil (g)		14,000	
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: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.		
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.		



PRODUCT SPECIFICATION

Material 26347

V-avocado-1/2 FSR-5X1KG

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Production Control			
HACCP	A HACCP plan has to be implemented.		
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)		
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)		
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"		
Declaration			
avocado (avocado, salt, antioxidant (ascorbic acid), pH regulator (citric acid))			
Preparation method			
Preparation: Defrost in the closed bag during 20h at 4 °C. Consume within 60 minutes in order to prevent natural oxydation.			
Composition			
Code	Description	Country of origin	Amount
2710	avocado	Peru, Mexico	99.5%
	salt		
	anti-oxidant: ascorbic acid (E300)		
	pH regulator: citric acid (E330)		



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PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/12PCS	PC			0
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/12PCS	PC			0
EVM	Any non-toxic vegetable material from the parent plant	/12PCS	PC			0
Major Blemish	Halves which show severe signs of disease, insect damage, blemish, oxidation or any other defect.	/12PCS	PC			0
Minor Blemish	Halves which show minor signs of disease, insect damage, blemish, oxidation or any other defect (> 3mm)	/12PCS	PC			2
Total Blemish	Major + Minor blemish	/12PCS	PC			2
EVM Peel	rest of external peel (1/2# x 1/2#)	/12PCS	PC			1
Damage	Any halve which shows mechanical damage, slit diameter # 3mm (see pictures below)	/12PCS	PC			3
Badly cut		/12PCS	PC			2
Size	Average size of the avocado halves/kg,,,,,,,,, ,,,,,,,,,	/12PCS	PC	11		15
Length	Halves with a length < 50mm	/12PCS	PC			0
Length	Halves with a length 50 # 60mm	/12PCS	M%			10
Length	Halves with a length 60 -120mm (target)	/12PCS	M%	90		
Length	Halves with a length 120 -130mm	/12PCS	M%			10
Length	Halves with a length > 130mm	/12PCS	PC			0
Width	Halves with a width < 40mm	/12PCS	PC			0
Width	Halves with a width 40 # 50mm	/12PCS	M%			10
Width	Halves with a width 50 # 80mm (target)	/12PCS	M%	90		
Width	Halves with a width 80 # 90mm	/12PCS	M%			10
Width	Halves with a width > 90mm	/12PCS	PC			0
PRINTING	presence lotcode/shelf life					

ORGANOLEPTIC CHARACTERISTICS



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Insp. char	Description
Colour	Green to green-yellow colour which is consistent throughout the individual half, typical of the Hass avocado. No brown, oxidized pieces.
Odour	Fresh, characteristic for avocado. No "off" odours.
Flavour	Characteristic for avocado. Lightly salt and acid taste, without any "off" flavours.
Texture	Each unit shall be tender with some firmness, but not excessively soft or mushy.

MICROBIOLOGICAL CHARACTERISTICS

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

CHEMICAL CHARACTERISTICS

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