

V-avocado-slices FSR-5X1KG

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Ctry of manuf.	Mexico, Peru	Style	IQF, Slices, Unblanched
Variety	Persea americanan Mill. Var. Hass	Size	T: 8MM - L: >3.75CM
GMO status	Absence cfr EC 1829/2003 and 1830/2003	Ionisation status	No ionisation
Storage temp	-20°C (General)	Assured status	
Agrochemicals	Cfr EC & Ind.Country legislation	Shelf life	24 months
Heavy metals	Cfr EC & Ind.Country legislation		
Other contam	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. 540,000 KG		Gross 601,960 KG		Height 1 680 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
9	12	108		5	5,370	5	1
Box height	160,00 mm	Box length	307,00 mm	Box width	215,00 mm		
EAN box		5410355327625		EAN CU		5410355327618	
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.		

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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, anti-oxidant (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
7204	avocado	Peru, Mexico	99.72%
	salt		
	anti-oxidant: ascorbic acid		
	pH regulator: citric acid		

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/1000G	PC			0
EVM	Any non-toxic vegetable material from the parent plant	/1000G	PC			0
Major Blemish	Slices which show severe signs of disease, insect damage, blemish, oxidation or any other defect.	/1000G	PC			0
Minor Blemish	Slices which show minor signs of disease, insect damage, blemish, oxidation or any other defect.	/1000G	PC			5
EVM Peel	Peel still attached	/1000G	PC			1
Length	Slices of avocado 45mm- 127mm	/1000G	M%	80		
Under Size	Slices of avocado < 1,5mm	/1000G	PC			0
Under Size	Slices of avocado between 15 and 44 mm	/1000G	M%			20
Over Size	Slices of avocado > 127mm	/1000G	PC			0
Thickness	Slices of avocado 7-12mm	/1000G	M%	80		
Thickness	Slices of avocado with a thicknes < 7,0mm	/1000G	M%			10
Thickness	Slices of avocado with a thickness > 12,0mm	/1000G	M%			10

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Green to green-yellow colour which is consistent throughout the slices, 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 or with hard pieces.

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
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PRODUCT SPECIFICATION

Material 26348

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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
Oil Content			%	9		
pH				5		6.60
Salt			%	0.20		0.80