

## F-Mango chunks 20X20 Kaew-10KG'IND

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|                                                           |                                                                  |                          |                 |
|-----------------------------------------------------------|------------------------------------------------------------------|--------------------------|-----------------|
| <i>Ctry of manuf.</i>                                     | Vietnam                                                          | <i>Style</i>             | Chunks, IQF     |
| <i>Variety</i>                                            | Kaew                                                             |                          |                 |
| <i>GMO status</i>                                         | Absence cfr EC 1829/2003 and 1830/2003                           | <i>Size</i>              | 100-180 PC/KG,  |
| <i>Agrochemicals, heavy metals and other contaminants</i> | EC compliant, incl French decree of 05/01/2026 where applicable. | <i>Ionisation status</i> | No ionisation   |
|                                                           |                                                                  | <i>Assured status</i>    | Not applicable  |
|                                                           |                                                                  | <i>Shelf life</i>        | 24 months       |
|                                                           |                                                                  | <i>Storage temp</i>      | -20°C (General) |

| Allergen status             |   | Nutritional data (per 100g) |             |
|-----------------------------|---|-----------------------------|-------------|
| Gluten                      | - | Energy                      | 257,000 kJ  |
| Crustaceans                 | - | Energy                      | 62,000 kcal |
| Eggs                        | - | Fat                         | 0,300 g     |
| Fish                        | - | Saturated Fatty Acids       | 0,100 g     |
| Peanuts                     | - | Carbohydrates               | 14,100 g    |
| Soybeans                    | - | Sugars                      | 13,900 g    |
| Milk                        | - | Fibers                      | 1,800 g     |
| Nuts                        | - | Proteins                    | 0,600 g     |
| Celery                      | - | Salt                        | 0,005 g     |
| Mustard                     | - | Sodium                      | 2,000 mg    |
| Sesame seeds                | - |                             |             |
| Sulphur dioxide / sulphites | - |                             |             |
| Lupin                       | - |                             |             |
| Molluscs                    | - |                             |             |

| Pallet Configuration |            |                 |           |                     |                     |                 |                    |
|----------------------|------------|-----------------|-----------|---------------------|---------------------|-----------------|--------------------|
| Industry CHEP Pallet |            | Net. 900,000 KG |           | Gross 968,510 KG    |                     | Height 1 788 MM |                    |
| #Layer/pal.          | #Box/layer | #Box/pal.       |           | Net weight box (KG) | Gross wght box (KG) | CU in BOX       | Net weight CU (KG) |
| 9                    | 10         | 90              |           | 10                  | 10,439              | 1               | 10                 |
| Box height           | 172,00 mm  | Box length      | 400,00 mm | Box width           | 280,00 mm           |                 |                    |
| EAN box              |            | 5410355322521   |           |                     |                     |                 |                    |
| HS code              |            | 08119085        |           |                     |                     |                 |                    |

| Packaging         |                                                                                                                                                                                                                                                                        |        |  |  |
|-------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|--|--|
| Weight foil (g)   |                                                                                                                                                                                                                                                                        | 63,000 |  |  |
| 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.<br>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        |                                                                                                                                    |                   |        |
| mango              |                                                                                                                                    |                   |        |
| Composition        |                                                                                                                                    |                   |        |
| Code               | Description                                                                                                                        | Country of origin | Amount |
|                    | MANGO                                                                                                                              | Vietnam           | 100%   |

### PHYSICAL CHARACTERISTICS

| Insp. char       | Description                                                                       | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------------|-----------------------------------------------------------------------------------|-------------------|-----|-------------|--------|-------------|
| Clumps           | 2 or more pieces welded together                                                  | /1000G            | M%  |             |        | 5           |
| Size             | Proper chunks - all sides 17-25mm                                                 | /1000G            | M%  | 90          |        |             |
| 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 Major        | Any vegetable material from the product plant > 12mm long                         | /1000G            | PC  |             |        | 0           |
| EVM Stones       | Any whole stone or piece of stone of the fruit that can be harmful                | /10000G           | PC  |             |        | 0.10        |
| EVM Skin         | Any loose pieces of skin or any attached to dice or EVM < 12mm                    | /1000G            | PC  |             |        | 3           |
| Total Blemish    | Blemished piece                                                                   | /1000G            | M%  |             |        | 5           |
| Over Size        | Pieces coming from the middle of the mango halve with one (or more) sides > 25 mm | /1000G            | M%  |             |        | 5           |
| Under mature     | Under ripe mango, white/light yellow colour (DSM Yolk Fan: 1-5)                   | /1000G            | M%  |             |        | 5           |
| Over mature      | Over ripe mango, dark orange colour (DSM Yolk Fan: 11+)                           | /1000G            | M%  |             |        | 1           |
| Count per kg     | Amount of pieces/kg                                                               | /1000G            | PC  | 100         |        | 180         |
| Under Size       | Pieces smaller than 12mm or broken                                                | /1000G            | M%  |             |        | 5           |

### ORGANOLEPTIC CHARACTERISTICS

| Insp. char | Description                                                                                      |
|------------|--------------------------------------------------------------------------------------------------|
| Colour     | Uniform fresh orange-yellow. No excessively pale colours. No mixed colours. (DSM Yolk Fan: 6-10) |
| Odour      | Fresh typical of the product no #off# or sour taints                                             |
| Flavour    | Fresh typical sweet, no must, harsh fermented or stale taints                                    |
| Texture    | Uniform tender smooth to the bite. No hard or fibrous or under-ripe or over-ripe pieces.         |

### MICROBIOLOGICAL CHARACTERISTICS

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------|-------------|-------------------|-----|-------------|--------|-------------|
|------------|-------------|-------------------|-----|-------------|--------|-------------|

|                   |  |          |  |  |        |         |
|-------------------|--|----------|--|--|--------|---------|
| Total Plate Count |  | CFU/G    |  |  | 100000 | 1000000 |
| E.coli            |  | CFU/G    |  |  | 10     | 100     |
| Yeast and Moulds  |  | CFU/G    |  |  | 1000   | 10000   |
| Listeria mono.    |  | CFU(25)G |  |  | 0      | 0       |
| Salmonella        |  | CFU/25G  |  |  | 0      | 0       |

### CHEMICAL CHARACTERISTICS

| Insp. char | Description | Inspection Method | UoM | Under limit | Target | Upper limit |
|------------|-------------|-------------------|-----|-------------|--------|-------------|
| Brix       |             |                   |     | 12          |        | 16          |
| pH         |             |                   |     | 3           |        | 4.50        |
| Acidity    |             |                   |     | 0.30        |        | 0.60        |