



PRODUCT SPECIFICATION

STABILIZED FROZEN MANGO

UPC P76132

Date Issued 2/26/1998 Revision A Revision Date 4/8/2002

Ingredients Diced mango, Corn syrup, Sugar, Pectin, Natural mango flavor, Lemon juice concentrate

Product Description

This product is made from quality graded IQF 3/8" diced mango and a syrup made up of corn syrup, sugar, pectin, lemon juice concentrate and natural mango flavor.

The fruit-syrup matrix is packed into a five gallon pail and retort processed with agitation at 178 deg F +/- 2 deg F with a 4 minute holding time. Subsequently, the product is cooled to 85 deg F +/- 5 deg F and frozen.

Specification

Characteristic	Tolerance	Analysis Method
Brix	35-41	Refractometer
pH	3.3-3.7	pH Meter
Bostwick	2-6 cm./ 40 deg F/ 60 sec	Bostometer
Color	Typical yellow of mango	Visual
Flavor	Clean mango flavor without any off note	Organoleptic

Microbiological

Total Plate Count	< 250 cfu/ gm
Yeast/Mold	< 100 cfu/ gm
Coliform	<1 MPN/gm

Packaging

Packaged in 40 lb plastic pails

Shelf Life and Storage

One year at <0 deg. Thaw at 40-50 deg F for about 48 hours to a semisolid consistency prior to use.

Kosher



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