

Revision No: C Revision Date: 06/27/2018 Last Date Reviewed: 12/29/2020 Approved By: B. Donnan Pg. 1

Ingredients:

Mango, Rice Syrup, Sugar, Pectin, Natural Mango Flavor, Lemon Juice Concentrate

Product Description:

This product is made in accordance with good manufacturing practices from quality graded IQF random cut mango and a stabilized syrup made up of rice syrup, sugar, pectin, natural mango flavor and lemon juice concentrate. The fruit-syrup matrix is packed into a five gallon pail, metal detected and retort, and processed with agitation at 178 +/- 2 degrees fahrenheit with a 4 minute holding time. Subsequently, the product is cooled to 80-90 degrees fahrenheit and frozen.

Product Requirements:

Characteristic	Tolerance	Method
Brix	35 - 41	Refractometer
pH	3.1 - 3.7	pH Meter
Viscosity	2 - 6 cm. / 40 deg F / 60 sec.	Bostometer
Color	Typical yellow of mangos	Visual
Flavor	Clean mango flavor without any off note	Organoleptic
Drain Weight	60 - 70%	By Weight
Total Plate Count	< 10,000 cfu/g	AOAC 966.23
Yeast/Mold	< 100 cfu/g	FDA BAM
Coliform	< 4 cfu/g	AOAC 996.24
Listeria	Negative / 125g (5x25g composite sample)	AOAC 2004.06
Enterobacteriaceae	< 10 cfu/g	AOAC 2003.01
Salmonella	Negative / 375g (15x25g composite sample)	AOAC 2004.03
E. Coli	Negative / 1g	AOAC 966.24

Certification:

Kosher

Packaging:

The product is packaged in 40 lb. plastic pails.

Shipping, Shelf Life and Storage:

Shelf life is two years if stored at <0°F. Thaw to a semi-solid consistency at 40-50°F up to 48 hours prior to use.