


CODE FT-CC-08	<b>QUALITY MANAGEMENT SYSTEM</b>		
<b>FINAL PRODUCT SPECIFICATION CHUNKS 1/12</b>		Version : 01	Page 1/3

## 1. GENERAL INFORMATION

Name of the product: Chunks 1/12  
Category: Papaya  
Subcategory: Frozen (IQF)

## 2. PRODUCT DESCRIPTION

Papaya frozen by IQF process with color, texture and flavor characteristics to fresh good quality fruit. The chunks are obtained from wholesome, washed and disinfected fruit. The papaya chunks are individually quick frozen and packaged in polyethylene blue low density bags of virgin resin inside a corrugated carton box.

The fruits are evaluated by quality standards to comply with the market acceptance, such as fruits free of bruises, malformations, physiological maturity, pesticides and others factors.

## 3. PRODUCT SPECIFICATIONS

PARAMETER	TOLERANCE
BRIX	8 minimum
PH	5.4 – 5.7
TEXTURE	Firm, 10% maximum by counting over ripeness or immature
FLAVOR AND ODOR	Characteristics of healthy fruit, free of odors and flavors
COLOR	Characteristic of healthy fruit, uniform, no more than 10% by counting of paleness
DEFECTS	Foreign Materials: 0% Skin: 0 – 2 unit/kg Seeds: 0 – 2 unit/kg
SIZE	Size for chunks 1/12, uniform: 80% by counting 20 – 38 mm length ± 4 mm en 20% by counting 19 – 32 mm arch ± 2 mm en 20% by counting 19 – 25 mm thickness ± 2 mm en 20% by counting

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#### 4. MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	TARGET
Total plate count	100.000 ufc/g
Mold	1000 ufc/g
Yeast	1000 ufc/g
Total Coliform Plate	100 ufc/g
M.P.N Escherichia coli	Negative
Fecal Coliform Plate	Negative
Listeria sp	Negative
Salmonella	Negative

#### 5. PACKING AND LABELLING SPECIFICATIONS

Primary Packing:	Poliethylene blue low density bag of virgin resin
Secondary Packing:	Corrugated carton box
Presentation:	Bulk
Net Weight	10 kg/18.14 kg ó 22 lb/40 lb
Labeled:	Name of the product, production date, expire date, lot, net weight, storage conditions

#### 6. STORAGE AND TRANSPORTATION

The product should be stored and transported at -10F (-23c) to preserve its quality.

#### 7. SHELF LIFE

- The product lasts 24 months stored at -23 Celsius.
- The product is recommended for use within 12 months after production
- The shelf life after defrosting depends on the handling.
- The individual quick frozen system allows for the preservation of the characteristics of fresh product even after defrosting.

#### 8. FINAL USE

- Product ready for consumption.
- Product can be used for others industrial processes.

## 9. PRODUCT PHOTOS

