



Mango Diced, Dried, Sulphured

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
Product code	17121, 16034, 17508	
Product description	Dried, fruit of Mango (<i>Mangifera indica</i>).	
Process description	The product shall be hydrated mango which is prepared from fresh, sound and natural fruits which have been peeled, and cut. After steaming they are soaked in a solution of sugar and natural juice or artificial flavour and dehydrated in hot air. Then they are sliced and slightly coated with sugar and icing.	
Origin	Thailand	
Composition	Mango, sugar and max 100 ppm SO ₂	
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"> - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 396/2005 on maximum residue levels of pesticides. 	
Labelling	Obligatory label information according to Regulation (EC) 1169/2011.	
Shelf life	Best before : 18 months after production.	
Storage conditions *	Cool, dry and odour-free. Storage in bags, boxes. Preferably below 15°C & Humidity below 60%	
Storage temperature		
Transport Packaging	Transport Conditions: Dry and clean Transport Bags or Boxes	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in: <ul style="list-style-type: none"> • Reg. (EC) no. 396/2005 • Reg. (EC) no. 2023/915 	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g.
PRODUCT CHARACTERISTICS		
Physical	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter	Absent (0+%) Absent (0+%) < 0,1% Absent (0+%)



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Organoleptic	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Flavour <input type="checkbox"/> Appearance	True to type, neutral, fresh, not rancid, free of off-odours. Yellow – Orange. Typical to product. Dices or slices.
Nutritional information* (g/100 g)	<input type="checkbox"/> Energy (kJ/kcal) <input type="checkbox"/> Protein <input type="checkbox"/> Fat -of which saturated fat <input type="checkbox"/> Carbohydrates total -Sugars <input type="checkbox"/> Fibre <input type="checkbox"/> Sodium (Na) – mg/100 g	1336 / 319 2.5 1.2 0.3 79.0 66.0 2.4 162
Allergen information	*Nutritional values derived from literature	

**Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
 When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

GMO & Irradiation Declaration	<p>We declare that all our products, purchased by and delivered by NutsinBulk for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council.</p> <p>We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.</p>
Food Grade Declaration	<p>We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food.</p> <p>Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.</p>