



Product specification

Product number 8.01602
Packaging number 8.01602.963
Product name Mango puree

Version 2.0
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Information about composition and property

Descriptions

This product is a fruit puree in terms of the EC fruit juice directive 112/2001/EC as amended. It conforms to the requirements of this directive and to the applicable European requirements concerning the maximum residue levels of pesticides, contaminants and mycotoxins and to the AIJN Code of practise.

Appearance and consistency

cloudy, yellow, viscous

Odour and taste

mango

Legal name

mango puree

Limited substances according to European food law

No limited substances according to European food law.

Other information

This product does not contain allergens subject to labelling according to Regulation (EU) No 1169/2011 and amendments.

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to EC-Regulations No. 1829/2003 and 1830/2003.

Physical and chemical characteristics

Property	Value	Method
Refraction	: 14,85 (12,9 - 16,8) ° Brix	Refractometric, 20°C
Brix, corrected	: 15,0 (13,0 - 17,0) ° Brix	Computed value
Acidity (calculated as CAA, pH=8,1)	: 0,55 (0,30 - 0,80) g/100g	Titrimetric
Density	: 1,0595 (1,051 - 1,068) g/cm ³	Schurig table

Information for application

Dosage

Recommended dosage for 1000 L RTD : 265,0 kg
Juice content in the finished product at recommended dosage : 25 % vol



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Storage and packaging information

Packaging and content: Bag in Box, 20 kg

Shelf life in the unopened original packaging

At 4-8 °C : 360 day(s)

Storage and handling

Avoid using already opened packages.

Microbiology

Total plate count	:max. 20/g	DEV-Nutrient-Agar, IFU no. 2 - modified
Yeasts	:neg./100g	TransFast-Method, similar to IFU no. 3
Moulds	:neg./100g	TransFast-Method, similar to IFU no. 4
E.Coli and coliform bacteria	:neg./100g	Peptonewater, VRB-Agar, § 64 LFGB - modified
Lactic and acetic acid bacteria	:neg./100g	TransFast-Method, similar to IFU no. 5
Bacteria spores	:max. 10/g	DEV-Nutrient-Agar, IFU no. 6 - modified

Dangerous good and hazardous material information

No dangerous good.

No hazardous material.

Nutritional information according to Regulation (EU) No 1169/2011

Nutritional information for 100 g Döhler product.

Average content

Energy	: 225 kJ
Energy	: 53 kcal
Fat	: 0,3 g
- of which saturates	: 0,0 g
Carbohydrate	: 11,0 g
- of which sugars	: 11,0 g
Fibres	: 1,4 g
Protein	: 0,5 g
Salt	: 0,010 g

The salt content is calculated using the formula: salt = sodium × 2,5.



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Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practice in order to standardize our product. This product and its ingredients conform to German or European food law requirements. The permissibility of our product may be limited to certain applications. The responsibility for the microbiological stability of the foodstuff made with our products lies with the user. It's also the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.