PALTAVO	Produ	LTAVO, S.L. ct Specification Product Information	Version: 00 Date: 09/08/20022 Written by: Quality Department FT-CA/ES.E-00 1/3		
Product	General requirements	Ingredients	Foto		
1000 g	All products are manufactured under conditions of Good Handling Practices and in accordance with all requirements of EU	*Outside the EU.			
SLICES OF AVOCADO HASS VARIETY	legislation. The use of pesticides, herbicides and fungicides will be registered and in accordance with EU law. Residues on the product shall not exceed the limits as dictated by EU law and shall be registered.	Storage and transport requirements The products must be stored at -18°C and in transport the temperature of -15°C must be complied with so that there are no fluctuations in the cold chain.			
Description	Organoleptic characteristics	Nutritional values (100 g)	Shelf life and consumption		
SLICES OF AVOCADO PULP, HASS VARIETY Process	<b>Appearance:</b> Creamy yellow-green cubes. <b>Flavour:</b> Typical of avocado treated with acid and salt, free of foreign	Energy value 718 kJ   Energy value 174 kcal   Fat: 17 g   of which saturated: 5 g	In storage and distribution: between -15°C and -18°C. In closed bag, 24 months from the day of production.		
The avocados are pitted, peeled and sliced. They are	taste. Odour:	Carbohydrates:2 gof which sugars:0 g	Before consumption, allow to defrost under refrigeration for 8-9 hours.		
cooled and frozen and then packed in high-density polyethylene bags, vacuum-	Typical of avocado free of foreign taste.	Protein: 2 g	Once opened, consume within 24 hours.		
sealed with nitrogen injection (max.2% residual oxygen in the bag).	Colour: creamy green/yellow, typical of the variety.	Salt:			
Variety / Origin	Product codes	Microbiological standards	GMO Information and Chemical Specifications		
Hass/ Outside the EU.	Barcode bag: Box barcode:	Regulation 2073/2005 on microbiological criteria: Mesophilic aerobes < 1*10^5 cfu/g Coliforms < 100 cfu/g E. coli < 10 cfu/g	The product does not use GMO ingredients, for those products that may be susceptible to GMOs. The labelling of the product with respect to GMOs complies with the requirements specified in Regulations (EC) 1829/2003 (GMO food and feed) and (EC) 1830/2003.		
Treatment after packaging		Staphylococcus aureus <10 cfu/g Listeria monocytogenes absence/25 g cfu/g	Compliance with the maximum residue limits (MRLs) described in Regulation 396/2005 and its amendments. Compliance with the limits for contaminants in		
Frozen		Salmonella absence/25 g cfu/g	food, which apply to the product, as described in Regulation 1881/2006 and its		

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	aterial Standars			Decla				
Description		Objetive	Range	Frecuency	Description	It contains	<u>Trazas</u>	
	Ferric	abscense	1,8 mm	every hour	Gluten	Abscence	Abscence	
DETECTOR	Non Ferrous	abscense	2 mm	every hour	Crustacean	Abscence	Abscence	
DETECTOR	Stainless Steel	abscense	2,2 mm	every hour	Eggs	Abscence	Abscence	
	Blue strip	abscense	abscense	every hour	Fish	Abscence	Abscence	
	-			-	Nuts	Abscence	Abscence	
		ares físicos			Soya	Abscence	Abscence	
Description	on	Objetive	Range	Frecuency	Dairy	Abscence	Abscence	
					Nuts	Abscence	Abscence	
	Net weight:	1000 g	1000 - 1015 g	4 test x 30 minutos	Celery	Abscence	Abscence	
					Mustard Sesame seeds	Abscence	Abscence	
					Dióxido Azufre y Sulfitos	Abscence Abscence	Abscence Abscence	
					Mollusc	Abscence	Abscence	
						Abscence	Abscence	
	Oxidation process:	Not oxidised	Not oxidised	After thawing process	CONTIENE CONTIENE CONTIENE CRUSTÁCEOS HUEVOS	PESCADO	CACAHUETES SOJA	LACTEOS
						6	E-X	
	Chemics	I standards				00		
Description Objetive Range Frecuency								
	рН	5,5	5.0-6.0	every 200 Kg	FRUTOS APIO MOSTAZA DE CÁSCARA	GRANOS I DE SÉSAMO	DIÓXIDO DE AZUFRE MOLUSCOS Y SULFITOS	ALTRAMUCES