

PALTAVO, S.L. Product Specification General Product Information

Version: 00 Date: 09/08/20022 Written by: Quality Department FT-CA/ES.E-00

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Product	General requirements	Ingredients		Foto			
1000 g	All products are manufactured under conditions of Good Handli Practices and in accordance with all requirements of EU 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.	Ingredients: Avocado*, citric acid, ascorbic acid a *Outside the EU.	and salt.				
CUBES OF AVOCADO		Storage and transport requireme	ents				
HASS VARIETY		The products must be stored at -18°C and in trar temperature of -15°C must be complied with so t fluctuations in the cold chain.	•				
Description	Organoleptic characteristics	Nutritional values (100 g)		Shelf life and consumption			
PULP, HASS VARIETY Process The avocados are pitted, peeled and sliced. They are cooled and frozen and then packed in high-density polyethylene bags, vacuum-	Appearance: Creamy yellow-green cubes. Flavour: Typical of avocado treated with acid and salt, free of foreign taste. Odour: Typical of avocado free of foreign taste.	Energy value Energy value Fat: of which saturated: Carbohydrates: of which sugars: Protein:	718 kJ 174 kcal 17 g 5 g 2 g 0 g	In storage and distribution: between -15°C and -18°C. In closed bag, 24 months from the day of production. Before consumption, allow to defrost under refrigeration for 8-9 hours. Once opened, consume within 24 hours.			
sealed with nitrogen	Colour: creamy green/yellow, typical of the variety.	Salt:	4 g				
Variate / Origin	Product codes	Missabialagical standards		GMO Information and Chemical Specifications			
Variety / Origin	Product codes Microbiological standards Regulation 2073/2005 on microbiological criteria:		eria:	The product does not use GMO ingredients, for those products that may be			
Hass/ Outside the EU.	Barcode bag: Box barcode:	Mesophilic aerobes < 1*10^5 cfu/g Coliforms < 100 cfu/g		susceptible to GMOs. The labelling of the product with respect to GMOs complies with the requirements specified in Regulations (EC) 1829/2003 (GM food and feed) and (EC) 1830/2003.			
Freatment after packaging		E. coli < 10 cfu/g Staphylococcus aureus <10 cfu/g		Compliance with the maximum residue limits (MRLs) described in Regulation			
Frozen		Listeria monocytogenes absence/25 g Salmonella absence/25 g cfu/g		396/2005 and its amendments. Compliance with the limits for contaminants in food, which apply to the product, as described in Regulation 1881/2006 and it			



PALTAVO, S.L. Allergy requirements and information

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Foreign Material Standars				Declaración de Alérgenos					
Description	Objetive	Range	Frecuency	<u>Descr</u>	<u>iption</u>	It conta	ins T	<u>razas</u>	
									<u>_</u>
Ferri	abscense	1,8 mm	every hour	Gluter	n	Abscend	ce A	bscence	
DETECTOR Non Ferrous	abscense	2 mm	every hour	Crusta	acean	Abscen	ce A	bscence	<u>_</u>
Stainless Stee	I abscense	2,2 mm	every hour	Eggs		Abscen	ce A	bscence	<u>_</u>
Blue stri	abscense	abscense	every hour	Fish		Abscen		bscence	<u></u>
P-15	 			Nuts		Abscend		bscence	<u></u>
Description Estand	dares físicos	D	F	Soya			Abscence Abscence Abscence Abscence		<u> </u>
Description	Objetive	Range	Frecuency	<u>Dairy</u> Nuts	Dairy				
Net weight	1000 g	1000 - 1015 g	4 test x 30 minutos	Celery	,	Abscend Abscend		bscence	_
Net weight	. 1000 g	1000 - 1015 g	4 tost x 50 minutos	Musta		Abscend		bscence	_
					ne seeds	Abscen		bscence	
					do Azufre y Sulfit			bscence	_
				Mollus		Abscen		bscence	_
				Lupin		Abscen	ce A	bscence	_
Oxidation process		Not oxidised	After thawing process	CONTIENE	CRUSTÁCEOS	HUEVOS: PESCADO	CACAHUETES	SOJA	LACTEOS
Chemical standards			4,40			44			
Description	Objetive	Range	Frecuency		1000				
pi	5,5	5.0-6.0	every 200 Kg	FRUTOS DE CÁSCARA	APIO N	MOSTAZA GRANOS DE SÉSAM	DIÓXIDO DE AZUFRE Y SULFITOS	MOLUSCOS	ALTRAMUCES



PALTAVO, S.L. Information Palletised

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Product	Primary packaging		Secondary packaging		Palletisation		
	Net weight:	1000 g	Box material:	corrugated cardboard paper	Pallet type: (UK/EU):	UK	
	Gross weight:	1020 g	Box weight:	320 g	Layers:	9	
	Description:	PP	Thickness:	mm	Boxes / layer:	16	
	Film:	PP peel	LxBxH:	295 x 245 x 210 mm	Boxes / pallet:	144	
1000 gCUBES OF AVOCADO HASS					Gross weight:	947,36 kg	
VARIETY					Dimensions	1000X1200X2150 mm	
			Units per box:	6 units		864,0 kg	
			Net weight:	6000 g			
			Gross weight:	6440 a			