

Product Specification Sheet		
Product	IQF Papaya dices 10x10mm	
Description	Free flowing dices of sizes 10x10 mm. The dices are made from frozen slices of semi ripe fruit, vertically cut. Since the slices are oblong not all dices will be Completely uniform in shape/size. However up to 75 – 80% will have two sides of the required size, 20 – 25% will be of irregular shapedue to the geometry of the fruit.	
Origin	India	
Finish products Ingredients	100% Papaya Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Color	Pale Yellow to Deep Reddish Orange
1.2	Taste / Smell	Typical of Semi ripen papaya
1.3	Appearance	Firm before thawing & Soft after thawing and without ice sediments
2	Physical and Chemical Characteristics	
2.1	TSS	7° - 9° (+/- 1°) Brix
2.2	Acidity (calculated as citric acid monohydrates)	0.06-0.2%
2.3	pH	4.5 to 5.6
2.4	Raw Fruit	Less than 5 %
2.5	<5 mm (Slivers)	5% per kg
2.6	6-10 mm	NMT 10% by weight
2.7	11-15 mm	NMT 10% by weight
2.8	>18 mm	0%
2.9	Lumps	NMT 5% by weight
2.10	Damaged dices	Max 5% per 10 kg

3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Papaya and does not contain any added preservatives, colors, flavors or other adulterants.

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues.

Packaging: Available in 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored at or below -18° C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C