MNGGH004 MNGGH005

Specification details

Version number	2
Issue date	7-5-2024
Last update	26-8-2024

General information

Supplier	Nuts In Bulk			
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie			
Internal codes	S2017 S2685			
Article number(s)	MNGGH004 MNGGH005			
Product name	Dried Mango			
Product description	Natural, with SO2			
Size	MNGGH004: Slices 4-6 cm			
	MNGGH005: Pieces 2-3 cm			
Country or countries of origin	Ghana, Ivory Coast			
GN-code (Intrastat)	0804500000			

Certificates

Our Supplier certification)	BRC Agents and Brokers (Control Union)
	Organic (NL-BIO-01 registration number 025491)
	Organic (GB-ORG-02 registration number UKP1352)
	Organic (DE-ÖKO-070 registration number DE-NW-070-53523-CD)
Organic	Yes □ No ⊠
Kosher	Yes □ No ⊠
Halal	Yes □ No ⊠
Other:	Yes □ No ⊠

Organoleptic characteristics

Colour	Yellow to orange		
Odor	Typical for dried mango		
Taste	Typical for dried mango, sweet		
Structure	Firm, chewy		

Shelf life, storage conditions and conditions of use

Shelf life	Min. Months Valid from production		Valid from production date in		
	12		original packaging		
Recommended storage conditions	Cool, dry, and dark. Recommended temperature ≤ 8°C. RH 40-609				
Conditions of use / intended use	Ready fo	or human consumption			

Foreign Body Control

Foreign material (metal, glass, plastic) must be		
absent		
Other foreign material		
Applied controls	Metal detected	
Remarks		

Recommended declaration of ingredients

Ingredients: 99.6-99.9% mango, potato starch, preservative: E223 (SO2).	

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Mango	Dried	Ghana, Ivory Coast	99,6-99,9
Potato starch		Germany	0,1-0,4
E223	Preservative (SO2)	Italy, The Netherlands	<u><</u> 0,05

Packaging

Packaging condition	Normal atmo	Normal atmosphere					
Weight	10 kg (4 x 2,5	10 kg (4 x 2,5 kg)					
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color		
	Bag	Plastic	LDPE	30-32 g	Blue		
Secundary packaging	Вох	Carton	NA	650-	NA		
				656 g			

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Nutritional information

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Nutrition declaration	Per 100 g	Measurement units
Energy	1380	kJ
Energy	326	Kcal
Fat	1,4	g
of which saturates	0,3	g
Carbohydrate excl. fiber	70,0	g
of which sugars	33,0	g
Fiber	10,0	g
Protein	3,4	g
Salt (based on Sodium)	<0,01	g

Allergen information

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.							
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)			
						Handled on Site	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	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	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES	
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	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	
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Allergen Claims and remarks

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Physical/Chemical/Microbiological information

Moisture content (%)	< 16	Moulds (cfu/g)	< 1.000	Salmonella spp.(in 25 g)	Absent
		Yeasts (cfu/g)	< 1.000	E. coli (cfu/g)	< 10

The product complies with the requirements set out in the European Regulation (EC) No. 2023/915 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022 – UK excempted] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this. All intellectual property right and other rights with respect to this specification solely remain with our supplier.

Specification approval

	Date	Represented by	Signature
Quality department of our supplier	26-08-2024	Jeannette van Nes	0.10
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