
	THECNICAL SPECIFICATIONS OF FINISHED PRODUCT	Code : SGC-C-EP-321-A Review : 00 Effective Date: April, 2022 Page 1 de 4
	FROZEN AVOCADO DICES 15 X 15 MM (100% VACUUM)	

SGC-G-R-015		Change Control Record			
Revision Nº	Date Prepared	Prepared	Reviewed	Approved	Date of Approval
00	04/24/2020	Manager quality assurance	Manager Plant	Manager Management Systems	04/24/2020
Change / Modification					
Rev. 00: It create technical specifications according to customer requirements and company.					

Area	Quality Management System	
Type of product	IQF – Frozen	
Product	Frozen Avocado Dices 15 x 15 mm 100% vacuum	
Product Description	<p>This is a natural product made from the wholesome and well mature fruits of the species <i>Persea Americana</i> and varieties. Its processing includes selection, disinfecting, peeling, cutting into dices, freezing until it reaches – 18°C and finally packing in poly bags and carton boxes. The product keeps its natural fruit nutritional properties and allows several uses in food industry, and it also can be used for human direct consumption in desserts.</p>	
Variety	Hass	
Origin	Perú	
Customer	Generic	
Mark	—	

NUTRITIONAL COMPOSITION (DT-01897-01-2018 SAT-2018.04.24)

Composition	Content 100g	Unit	Test Method
Energy	138.29	Kcal	AOAC 923.09 / AOAC 940.26 / AOAC 920.177 / AOAC 920.151 / AOAC 920.152 / AOAC 985.35
Water	74.54	g	
Proteins	1.25	g	
Fat	9.13	g	
Saturated fats	2.67	g	
Carbohydrates	15.03	g	
Sugar	1.76	g	
Ashes	1.05	g	
Sodium	20.74	mg	

COMPOSITION – INGREDIENTS – FOODS ADDITIVES

Ingredient	Functional Class	Maximun Dose	Origin
Avocado (<i>Persea Americana</i>)	Raw material	100%	Perú
Citric Acid SIN330	Acidity regulator	GMP	China, India
Ascorbic Acid SIN300	Conservative	GMP	China
Salt	Conservative	0.2 – 0.8%	Peru


SENSORIAL CHARACTERISTICS

Characteristics	Acceptable range	Unit	Test Method
Color	Green-yellow typical from the variety	----	Sensorial
Scent	Sweet characteristic to the avocado	----	Sensorial

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Flavor	Sweet characteristic to the avocado free from strange flavors when defrosted.	----	Sensorial
Appereance	Uniform, without Physical damages caused by pathological agents or insects	----	Visual Inspection
Texture	Soft to firm, none units must be fibrous or hard	—	Sensorial

PHYSICAL AND CHEMICAL CHARACTERISTICS

pH (20°C)	4.5 – 6.0	---	SGC-C-M-003
Oil content	≥ 9.0	%	SGC-C-M-074
Dried material	≥ 21.5	%	SGC-C-M-075
Caliber	15 x 15	mm	Vernier
Foreign Matter (Wood, plastics, paper and glass)	Absence	---	Visual Inspection
Impurities	Absence	---	Visual Inspection

CONTAMINANTS – HEAVY METALS AND PESTICIDES (Codex Stan 52-1981)

Contaminants – Heavy Metals **	The product must meet the limits set by the Codex General Standard for Contaminants and Toxins in Food and Feed CODEX STAN 193-1995 (2018) / CE 629/2008			NOM-117-SSA1-1994
	Lead**	<0.1	mg/kg	
	Cadmium**	<0.05	mg/kg	
	Arsenic**	<0.1	mg/kg	
	Mercury**	<0.1	mg/kg	

PESTICIDES (Codex Stan 52-1981)

Pesticides**	Pesticide residues must not exceed the maximum permissible levels of pesticides (MRLs) in foods given by FAO/OMS-CAC/MRL 2 (2015), CE 149/2008.	Multiresidue determination of pesticides by LC-MS/MS in fruits, vegetables, liquids, soils, substrates and food, ncluding high fat content (based on QuEChERS);IT-LAB-QuELC-01 / Multiresidue determination of pesticides by GC/MS in fruits, vegetables, liquids, soils, substrates and food, including high fat content (based on QuEChERS);IT-LAB-QuEGC-01
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** Accredited External Laboratory

MICROBIOLOGICAL CHARACTERISTICS (NTS N° 071-MINSA/DIGESA-V.0 RMN°591-2008/MINSA. XIV-XIV.2)

Organism	Acceptable range		Unit	Test Method
	c	M		
Total Plate Count*	1	<10 ⁴	ufc/g	AOAC 990.12
E. coli*	1	< 10	---	AOAC 991.14
Salmonella sp. in 25 g. **	1	Absence	----	ISO 6579:2002 Cor 1:2004
Listeria monocytogenes in 25 g. **	1	Absence	---	AOAC 997.03 (2005)

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Internal Control – Customer's specifications				
Total coliforms*	1	<100	ufc/g	AOAC 991.14
Staphylococcus aureus*	1	<10	---	AOAC 2001.05
Mould*	1	5 x 10 ²	ufc/g	AOAC 997.02
Yeasts*	1	<2 x 10 ³	ufc/g	AOAC 997.02
Enterobacters*	1	<10 ²	ufc/g	AOAC 2003.01
*Internal Laboratory Plant, **External Laboratory Accredited				
DEFECT TOLERANCES				
Defects	Tolerances			Test Method
Major Defect	Brown or black circle >3mm	Max. 5	unit/1K	Visual Inspection
Minor Defect	Brown or black circle <3mm	Max. 10	unit/1K	
Stuck / Blocks	≥ 4 pieces	Max. 10	%	Visual Inspection
Caliber 15 x 15mm	<10 mm - >20 mm 10 – 20mm	Max. 40 Min.60	% %	Vernier
Unripe	Max. 5		%	Visual Inspection
Overripe	Max. 10		%	Visual Inspection
Irregular Pieces	Max. 15		%	Visual Inspection
Rest of external peel	Absence		—	Visual Inspection
Foreign material	Absence		—	Visual Inspection
METAL DETECTION (GMP Requirement - Compliance Policy Guide to FDA on hard and sharp objects No. 555-425)				
Assay	Acceptable range		Unit	Test Method
Ferrous Particles	≥ 2.0		mm	SGC-C-P-016
Nonferrous Particles	≥ 2.5		mm	SGC-C-P-016
Stainless Steel Particles	≥ 2.5		mm	SGC-C-P-016
X RAY CONTROL				
Assay	Acceptable range			Method
Glass (≥ 3.5mm)	Absent			SGC-PR-I-069
Metal (≥ 1.5mm)	Absent			SGC-PR-I-069
Ceramic (≥ 4.0mm)	Absent			SGC-PR-I-069
PROCESS				
Type of Process	Reception, selection, conditioned, washing, disinfection, selection, peeling, cut, freezing until it reaches –18°C, packing and shipping.			
PRESENTATION AND PACKAGING (Codex Stan 1-1985(2018) General Standard for the Labelling of Prepackaged Foods)				
Package	Food grade bag vacuum sealed (glass of laminated polymers, high barrier) cristal, and/or according to customer specification.			
Packaging	Carton box Plastic blue tape Label			
Presentation	Carton box with polybag			
NET WEIGHT (According to the container. Complying with the Standard metrological peruvian NMP. 002.2008)				
Net Weight	Bag: 10K, and/or according to the customer specification.			
	Case: 10K, and/or according to the customer specification			
LABELLING INSTRUCTIONS (NTP 209.038.2009(2014) Packaged Foods. Labelling, Codex Stan 1-1985(2018))				
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General Standard for the Labelling of Prepackaged Foods, UE 1169/2011, Packed Foods. FAO – OMS v5-2007)			
Labelling	According to the NTP 209.038.2009(2014), Codex Stan 1-1985(2018) General Standard for the Labelling of Prepackaged Foods, UE 1169/2011, Packed Foods. FAO – OMS and / or according to customer requirements. <ul style="list-style-type: none">- Product Description- Data Processor- Code / Lot- Production date- Due date- Net weight- Customer data and / or importer- Origin: Peru- Storage conditions		
Coding	According to the coding procedure of the plant SGC-C-P-021-A Identification, traceability and product status frozen		
STORAGE CONDITIONS, BOARDING AND DISTRIBUTION			
Storage Conditions	Frozen storage at -18°C (0°F)		
Boarding and Distributions	Distributed at -18°C (0°F)		
INSTRUCTIONS OF USE			
Instructions of Use	This product is packaged in nitrogen to preserve freshness, avoid loss of tightness of the container in order to keep minimizing any sensory change of color by enzymatic browning. Frozen storage at -18°C (0°F).		
	Defrosting Instructions:		
	Step #1	Defrosting in Refrigerator	Thawing the bag in its original sealed container (Without opening the bag) for 24 hours
		Defrosting to the environment	Thawing the bag in its original sealed container (Without opening the bag) for a maximum of 4 hours
Step #2	Open the bag and consume immediately. Once opened, store it in the refrigerator and use it within 3 hours. Do not freeze after defrosting.		
CONSUMER AND INTENDED USE			
Consumer	General public		
Intended Use	Consumed directly or in food preparations, confectionery		

MEBOL SAC VºBº

Customer VºBº

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