TECHNICAL STANDARD PAPAYA

CODE: TSPF-CP-012 Rev: 1

Issue Date: 2018-05-01

DICES 10X10 mm



Product	Papaya	Style	Dices 10x10 mm	The state of the s
Origin	Colombia	<u>Size</u>	10 mm <u>+</u> 2mm	
Variety	All varieties	Scientific Name	carica papaya	A CALL TO THE REAL PROPERTY.
	Produ			
The product is p	oroduced from froze	STATE OF STA		
Composition				
Papaya				

Chemical Quality	Description Me		Meth	nods	
°Brix (20°C)		<u>≥ 7</u>		Refractometry	
pH (20°C)		5.0-6.0	Potentimeter		imeter
Organoleptic		Description			
Color		From Light yelow to bright orange			
Odour		Fresh typical of the product			
Flavour	Characteristic of papaya, no abnormal taste or flavor				
Texture	Firm				
Physical Quality	Description			Tolerance	
Foreign Material	Any foreign non-vegetable material or toxic vegetable material.			Absence	
Skin	Rest of skin loose or attached			≤ 5 units/ Kg	
Seeds	Any seeds from the fruit White/dark Brown <2mm			≤ 5 units/ Kg	
Clumps	Three or more pieces welded together wich cannot be separated.			10% wt	
Over Size	Any pieces >12mm thick, or length or high.			20%	
Under Size	Any pieces <8 mm thick, or length or high.				
Regular Pieces		pieces with regular shape of dices		70%	
		Microl	biological Standars		
Analysis		target	Methods		
Total plate count (UFC/g)		< 50,000	AOAC 966.23 & FDA		
Molds and Yeast (UFC/g)		<10,000	AOAC 997.02 & FDA		
Total Coliforms (UFC/g)		< 100	ISO 4832:2016		
Escherichia Coli		<10	ISO 4832:2016		
Salmonella spp (25g)		Absence	AOAC 2016.01 & FDA		
Listeria monocytogenes (25g)		Absence	AOAC 2016.08 & FDA		

Packaging	Description
Labeling	Lot code, net weight, and shelf life and product contents.
Presentation	Polyethylene bag inside a corrugated carton box
Seals	100% closed strong neat
Weight	9 Kg, 10 Kg and 13,6 Kg box

НАССР	A HACCP plan have been implemented	
Metal Detection	Detector to reject test pieces min 2,0 mm Ferrous, 2,0 mm Non Ferrous and 2,5 mm Stainless steel	
	Final packed product temperature not to be warmer than -18°C.	
Temperature Checks	"In each load a thermograph is placed in the container. After arrival of the load, the customer must send the record of the trip. Otherwise, it is understood that the product arrived under specification"	
Weight Control Checks	No under weights to be packed	
Allergen Status	Product Free of allergens	

Approved by Client Quality Dept:

Approved by Client Commercial Dept:

Approved by Supplier Quality Dept:

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STORAGE AND HANDLING

Transport and store at -20°C
NUTRITIONAL FACT

Serving Size Amount Per Serving	100 g
Amount Per Serving	
	40
Calories	43
	% Daily Value *
Total Fat 0.3g	0 %
Saturated Fat 0.1g	0 %
Sodium 8mg	0 %
Total Carbohydrate 11g	4 %
Dietary Fiber 1.7g	6 %
Sugar 7.8g	
Protein 0.5g	1 %
Vitamin D 0.00mcg	0 %
Calcium 20.00mg	2 %
Iron 0.25mg	1 %
Potassium 182mg	4 %

Last Revision Date: 04/03/2023

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Date: 01-05-2018