Specification 3411-02

DATASHEET

Jasper Wyman & Son

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Myman's

Manuf. ID: **28028**

Product of As Marked

DESCRIPTION Wyman's IQF Mango Chunks 6/3lb SUP RSC

This product contains no known allergens. Product does not contain GMO ingredients.

SPECIFICATIONS

Package	FDA approved polyethelene - full color printed, BPA free
Defects	Practically free from defects
Flavor / odor	Typical ripe mango flavor - no off flavors or odors
Brix	Normal range 12 to 16 Brix
Fruit variety	Kent or equivalent
Size:	3/4" chunks
Color	Varies from yellow to orange typical of well ripened mango

Microbiological Specification

Total coliforms: Maximum 100 cfu/g
E. Coli: Less than 10 cfu/g
Salmonella: Not detected in 25g
L. monocytogenes: Not detected in 25g

Packaging Information

Pouch(Inches): L 6.50~W~4.38~H~10.50~6~Pouchs~/case

Case (inches): L 15.69 W 12.00 H 7.63

Cube: 0.83 ft3 / 0.0235 m3 TI/HI= 10/7 70 /pallet

Net wt.: 18 lb / 8.2 kg

Storage Information

Store frozen below 0 degrees F (-18 degrees C)

Ingredient Labeling

Mango (100%)

Case Code Coding Information

Pouch code

Line 1: [BB] [Wyman 2 year best by mmddyy][2 letter facility code][shift code][space][2 digit line code][time cased hh:mm]

Line 2: Country of Origin

Line 3: Country of Origin (if needed)

Example: BB041525CHA T1 13:30 PRODUCT OF USA

Line 1: [BB] [Wyman 2 year best by mmddyy][2 letter facility code][shift code][space][2 digit line code] [Mil time hh:mm]

Line 2 [Country of origin]

Example: BB041525CHA T1 13:30 PRODUCT OF USA

BB stands for Best By. The above example refers to product produced on 041523, in Cherryfield, on 1st shift (A), on Triangle 1 (old line) at 1:30pm.

Wyman's sources premium frozen fruit from premium packers and guarantees the quality of these products and that they meet all applicable US and Canadian regulations for cleanliness and purity. Product is in complete compliance with the US Federal Food and Cosmetic Act of 1938 as amended.

Wyman's processing facilities are regularly audited by reputable third-party auditing firms and all processing is done in an allergen-free environment under a strict HACCP food safety program. These products are GMO-free.

Status: Approved Page 1 of 1 Revision Date: 27-Jul-2023