



IQG FOODS
You are What You Eat

Mango Purée 14-16%

1. Description

Product	Mango puree, aseptically packed, and 100% natural.
Processing.	Heat Treatment, filter finishing, and sterilization
Standards No.	Egyptian Quality Standards No. 7650/2024
Ingredients	Natural Mangoes without any additives or preservatives.
Mangoes Specs.	Fresh, precisely selected, and mature yellow mangos

2. Sensory Characteristics

Taste	The flavor and pleasant taste of processed Mango puree.
Odor & Flavor	Free of any foreign flavors, including tin, mould, etc. Free from offensive flavors and scents
Texture	Homogenous and even in texture
Color	Yellowish Orange

3. Chemical & Physical Characteristics

Brix %	14-16%
Bostwick	8 - 16 cm / 30 seconds
PH	3.5 - 4.5
Acidity	0,30 - 1,00
Brix/Acid Ratio	17 - 45
Heavy metals	In conformity with EU legislations
Pesticides	In conformity with EU legislations

*Average Value (Measured at 20° C)

- The raw material used for the manufacture of this product fulfils with the current EU norms and laws concerning MRL's of pesticides, other contaminants. To ensure that our product complies with the above mentioned values, the raw material and finished product are monitored by an accredited external laboratory

4. Microbiological Data

Total Plate Count (cfu/g)	≤ 100
Coliforms (cfu/g)	Not Detected
E. Coli (cfu/g)	Not Detected
Mould and Yeast (cfu/g)	≤ 100
Staphylococcus aureus (cfu/g)	<10
Salmonella (cfu/25g)	Not Detected

5. Food Tolerances

Vegetarian	(√)
Vegan	(√)
Diabetics	(√)
Coeeliac	(√)
Lactose Intolerant	(√)

6. Radiation & GMO

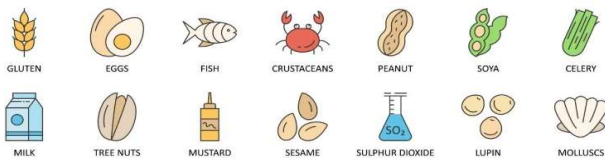
Radiation	The product is not treated with ionizing radiation
Non-GMO	It is not a genetically modified product and does not derive from any genetically modified organism. It does not contain ingredients that are genetically modified or derived from genetically modified organisms.

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7. Allergens

Our product does not contain any allergen mentioned on the current European Parliament's Regulation (EU) 1169/2011.

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8. Storage Condition

The product should be kept at ambient temperature (at 25°C or below), dry, and away from heat and sunshine to prevent any discernible changes in the product's quality.

9. Shelf Life

18 months is the maximum shelf life when stored in the proper storage conditions.

10. Packaging Material

Aseptic Bag	Aseptically filled metalized foil film bags holding around (220 liters - 200kg±1) of the substance are used (Scholle). The bags are scrutinized for any form of damage, including blown bags. After that, the product is placed in polyethylene bags.
Drums	The product is tightly sealed and placed in food-grade painted steel drums. Before loading, all of the drums are cleaned. four drums on each pallet are secured using synthetic tape
Pallet	The pallets are clean, undamaged, and in good condition. For non-EU producers, it is possible to submit a fumigation certificate stating that the wooden pallets are entirely made of poplar wood.
Shrink wrap	To further protect the drums from contamination and displacement, a shrink wrap foil that is roughly 50 cm long is also wrapped around them.

11. Labelling





Each drum has a label with the following information

Company Name & Address	
Product Name & Code	
Production Date	
Shelf life	
Gross weight	
Net Weight	
Brix	
pH	
Drum No.	
Batch No.	
E.S No	
Color	
Storage	
Instruction for Use	
Notes	

12. Packaging Dimensions

Pallet Dimensions	110*110 cm
Drum Dimensions	587*955 mm
Number of drum on pallet	4 drums
Weight of drum	213kg±1
Net weight	200kg±1

13. Shipping

	20'	40'
	80	112
	20	28
	16	22.4