



AVOMIX, S.L.
Productspecification
General Information

versión : 0002
 Date Issued : 11.2018
 Written by : Quality Department

Product	General requeriments	Ingredients	Way of thawing/defrosting
GUACAMOLE mild	<p>All products must be manufactured under conditions consistent with Good Manufacture Practices and must conform to all requirements outlined in EU legislation. Use pesticides, herbicides and fungicides using any stage of growing/harvesting of products will be registeres type. Usage will be in accordance with current regulations by the Eu legislation and residues on the product will not exceed those limits established by EU legislation.</p> <p>Avomix is certificated by BRC & IFS standars. (please check the list of legislation for this product) BRC number: 2075701 IFS coid: 54222 R.S.I.: 26.06745/M A</p>	<p>avocados 97%, salt, onion, parsley, garlic, citric acid (e330), ascorbic acid (e300), xantham gum (e415), spices.</p>	<p>Product temperature throughout all phases of storage and shipping will be <-18°C, a short increase of temperature during transport till -15°C is allowed Temperature control during storage and transport is conform EU legislation</p>
TUBS 1 kg			<p align="center">Storage requirements</p> <p align="center">Store and transport product below -18°C</p>
Product description	Organoleptic characteristics (After preparing)	Nutritional values (per 100g)	Shelf life
avocados with additives	<p>Overall appearance: green, typical avocado colour</p>	<p>Kjoule 623 Kcal 149 Total Carbohydrates (of Which) 8,43 Sugers x Protein 1,56 Fibre x Fat, total (of which) 12,1 Saturated fatty acids x Mono unsaturated fatty acids x Poly unsaturated fatty acids x Trans fatty acids x sodium 0,32 Calcium x</p>	<p>In storage werahouse : -18°C / 2 years. In distribution : -18 °C / 2 years.</p>
Process description	<p>Taste: Typical avocado, slightly sour</p> <p>Smell: Typical avocado, slightly sour</p> <p>Consistency: Dense and creamy</p> <p>Colour: green, typical avocado colour</p> <p>Particles:</p>		
Variety/Origin	Product codes	Microbiological Standars (frozen)	Way of thawing/defrosting
Origin of final product: Spain	<p>Article code: n/a</p> <p>bar code TUB: n/a</p> <p>bar code box: 8 435050 102824</p>	<p>Aerobic plate < 1*10^6 cfu/g Coliforms < 1*10^4 cfu/g E. coli < 1*10^2 cfu/g Staphylococcus Aureus 100 cfu/g Listeria absent / 25 gr cfu/g Monocyto genes Salmonella absent / 25 gr cfu/g</p>	<p>Thaw by 24 hours under refrigeration (1°C to 4°C), after that product must be used within 48 hours.</p>





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Packaging information

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3/3

PRODUCT	Inner Packing	Outer Packing	Configuration
GUACAMOLE mild TUBS 1 kg Description: PP TUB	Net 1000 g Gross weight 1048 g	Box material: paper carton Box weight: 330 g Material thickness: 3 mm Box size LxBxH: 617 x 253 x 151 mm Inner Packings / box: not available mm Units for box: 10 units Net weight box: 10000 g Gross weight: 10810 g	Pallet type (EU): eu Layers / single pallet: 11 Boxes / layer: 8 Boxes / single pallet: 88 Gross weight (inc pal): 970,28 kg Dimensiones (ex pal) LxB: 1200X1000 mm Net weight pallet: 880,0 kg
			Pallet type (EU): eu Layers / single pallet: 11 Boxes / layer: 6 Boxes / single pallet: 66 Gross weight (inc pal): 732,46 kg Dimensiones (ex pal) LxB: 1200X800 mm Net weight pallet: 660,0 kg

THE PRODUCT IS PRODUCED AGREES TO THE PROCEDURE OF LEGALITY AND FOOD SAFETY.
 This product is suitable for the whole population.