

	FINISHED PRODUCT SPECIFICATION	CODE: DO-AC1-EPT-201-2
	FROZEN AVOCADO DICES 15X15	Version: 03
		Date: 04/09/2024
Produced by: Quality Assurance Supervisor	Reviewed by: Quality Assurance Chief	Approved by: Quality Assurance Manager

GENERAL INFORMATION		
Product	Frozen Avocado Dices	
Size	15 x 15 mm	
Product Description	Frozen Avocado Dices, prepared from fruits, of the species Persea Americana Mills., variety Hass, fresh, healthy, clean, free of diseases, impurities and in optimal state of maturity. The process includes the stages of: selection by manual inspection, washing, disinfection, cutting, spooning, addition of antioxidants, freezing, classification, vacuum packaging with nitrogen injection in its final packaging. The product is stored at optimum temperatures for its preservation (-18°C).	
TECHNICAL SPECIFICATIONS		
COMPOSITION		
Avocado, citric acid, ascorbic acid, salt Non-irradiated product Product not genetically modified. Allergen Free		
SENSORIAL CHARACTERISTICS		
Characteristics	Specification	Assay Method
Color	Typical green of the fruit, without oxidation or browning.	Sensory
Flavor	Characteristic free of foreign flavors when thawed	Sensory
Scent	Characteristic of a fresh product	Sensory
Texture and Appereance	Firm and typical of a frozen product.	Visual Inspection
PHYSICAL AND CHEMICAL CHARACTERISTICS		
pH	5.0 – 6.0	Potenciometer
Salt (%)	0.20 – 0.50	Salinometer
Residual oxygen (%)	0.01 – 2.00	Oxygen meter
Dry Matter	=/>>22%	Microwave
CONTAMINANTS HEAVY METALS AND PESTICIDES		

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Pesticides	Comply with USA FDA regulations (EPA) or EU pesticides regulations.	Chromatography
Heavy Metal	The residues of heavy metal or contaminants do not exceed the in CODEX STAN 193-2010.	Chromatography
PHYSICAL CHARACTERISTICS		
Length	10 – 20 mm – min. 85% < 10/> 20 - max. 15%	Measuring with Vernier
DEFECTS		
General	Foreign material Foreign vegetal material Immature units Overripe Agglomerates (> 3 unit) Brown units Mechanical damage Units with light spots (3 mm)	Absence Absence 0% 5% by weight 5% by weight 0% 5% by weight 4 unit by weight
MICROBIOLOGICAL CHARACTERISTICS		
Microbiological Agent	Limit	Method
Total Coliforms	< 100 UFC/g	AOAC OFFICIAL 991.14
E. coli	< 10 UFC/g	AOAC OFFICIAL 991.14
Salmonella spp./ 25 g	Absence	REF. ANALYTICAL MANUAL-FDA.2007
L. monocytogenes / 25g	Absence	REF. INTERNATIONAL STANDARD ISO 11290-:2004
Total Plate Count	< 50,000 UFC/g	AOAC OFFICIAL 990.12
Yeast/Mold	< 5,000 UFC/g	AOAC OFFICIAL 997.02
Staphylococcus aureus	< 10 UFC/g	AOAC OFFICIAL METHOD 975.55
*Pathogen analyzes (Listeria monocytogenes and Salmonella spp) are performed in composite per container.		
CONSUMER AND INTENDED USE		

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Public in general, direct consumption in prepared foods, confectionery. Defrost to the environment or in the microwave. Do not refreeze once thawed.
PRESENTATIONS AND PACKAGING
This product is vacuum packed with the addition of Nitrogen gas, in 500 g, 1000 g, 2500 g, 5000 g nylon+PEBD crystal bags and corrugated cardboard boxes.
LABELLING INSTRUCTIONS
The product must be maintained at all times at a temperature of -18 ° C to -22 ° C in cold rooms. Transport in refrigerated container -20°C +/- 2°C
SHELF LIFE
24 months after the production date.

CHART OF CONTROL OF THE STATUS OF REVISIONS AND VALIDITIES

Version	Date	Description
01	22/02/2023	Preparation of the document
02	04/03/2023	Change of specification is made by measures to unit count. Oxygen residual measurement parameter value added, dry matter/% oil values changed. The coliform parameter is increased. New presentations of avocado halves are increased. Document code update.
03	04/09/2024	Cutting measurements are updated.