



AVOMIX, S.L.
SPECIFICATION OF PRODUCT

Versión : 03
Date Issued : 28/06/2023
Written by : Qualit Department
FT-R131.6

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Product		Requeriments		Ingredients		Transportation	
GUACAMOLE MILD		All products must be manufactured under conditions consistent with Good Manufacture Practices and must conform to all requirements outlined in EU legislation. Pesticides, herbicides and fungicides used in any stage of growth/harvest of products will be registered as to type. Usage will be in accordance with current regulations by the Eu legislation and residues on the product will not exceed the limits established by EU legislation. Avomix is certificated by BRC & IFS standars.		Ingredients: avocados >95%, salt, onion, xantham gum (E415), citric acid (E330), ascorbic acid (E300), garlic, coriander.		To: -18° C Keep direct packaging closed	
1 kg						STORAGE	
RECETA R131						Storage and transportation temperature to: -18° C Keep direct packaging closed	
Description		Organoleptic		Nutrition facts (100G)		Shelf life	
Avocado sauce		Overall appearance: green, typical avocado colour Taste: Typical avocado, slightly sour. Smell: Typical avocado, slightly sour Consistency: Dense and creamy. Colour: Green, typical avocado colour. Particles: Small piaces of avocado and ingredients.		KJoule: 623 KJ Kcal: 149 Kcal Fat total (of wich): 12,1 g Saturated fatty acids: - g Total carbohydrates: 8,43 g Sugar: - g Fibre: - g Protein: 1,56 g Sodium: 0,32 g		In closed tubs, 2 years from day production.	
Process							
Avocados are deboned and peeled. The pulp is mixed with ingredients and additives..						DECLARATION	
						.The product is produced in accordance with food safety and legal procedures. .The product is valid for all the population. .The product contains a part of spicy, may affect people sensitive to it .The raw materials used in their preparation comply with the applicable legislation (RD 1801/2008, RD 135/2040, Regulation 396/2005, Regulation 915/2023 that repeals Regulation 1881/2006)	
VARIETY/ORIGIN		PRODUCT CODES		MICROBIOLOGICAL STANDARDS		DEFROZEN	
HASS Spain-Peru -Mexico Sudafrica-Colombia, others		PRODUCT EAN: 8 435050 205075		Aerobic plate count: <1*10^5 CFU/GR Coliforms: <10 CFU/GR E. coli: <10 CFU/GR Staphylococcus Aureus: <10 CFU/GR Listeria Monocytogenes: absence /25GR Salmonella absence /25GR		Keep at +1°C y +4°C for 24h. Use after thawing	
Treatment after packaging		BOX EAN: 8 435050 102824				HOW TO USE	
HPP AND FROZEN						Once opened, use within 48h. Do not refreeze	



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Requirements & Allergy information

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Foreign Material Standards

DESCRIPTION	Target	Range	Test frequency
Metal detector	Fe Non Fe Stainless Sticking	Absence Absence Absence Absence	3,5 MM 3,5 MM 4,5 MM Presence
			Every hour Every hour Every hour Every hour

ESTÁNDARES FÍSICOS

DESCRIPTION	TARGET	RANGE	TEST FREQUENCY
GROSS WEIGHT	1039	1039 - 1049	ON LINE
OXIDATION PROCESS	NO OXIDATION	NO OXIDATION	AFTER THE FROZEN PROCESS

Physical standards

Description	Target	Range	Test frequency
PH	4,55	4,4 - 4,69	EVERY MIXING CYCLE

Allergen data

Gluten	-	Nuts	-	VEGETARIAN	-
Crustacean	-	Celery	-	HALAL	-
Egg	-	Mustard	-	KOSHER	-
Fish	-	Sesame	-	Present	+
Peanuts	-	SO2	-	Absent	-
Soybean	-	Lupine	-	Traces	?
Milk	-	Shellfish	-	Unknown	U



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS DE CÁSCARA



APIO



MOSTAZA



GRANOS DE SÉSAMO



DIÓXIDO DE AZUFRE ALTRAMUCES Y SULFITOS



MOLUSCOS

LOGISTIC SHEET

PRODUCT	PRIMARY PACKAGING	SECOND PACKAGING	PALETIZING
GUACAMOLE MILD 1 kg	NET WEIGHT: 1000 g GROSS WEIGHT: 1039 g DESCRIPTION: PP TUBS MAP (with nitrogen gas)	BOX TYPE: PAPEL CARTÓN BOX WEIGHT: 259 g THICKNESS: 3 mm DIMENSIONS LXBXH: 405X269X120 mm UNITS PER BOX: 6 UNID NET WEIGHT: 6000 g GROSS WEIGHT: 6493 g	PALET TYPE: 1200X1000 (UK) LAYERS: 13 max BOX BY LAYER: 10 BOXES BY PALLET: 130 GROSS WEIGHT: 857,29 kg DIMENSIONS (INC PAL) LXBXH: 1200X1000X1725 NET WEIGHT: 780 Kg



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