

PRODUCT CODE	RPH210901.1000
DATE	25-Jan-22



PRODUCT DESCRIPTION	Guacamole lime-cilantro HPP, FROZEN
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INGREDIENTS	Hass avocado (92%), cilantro (1%), onion, jalapeño puree, salt, lime concentrate (0,4%), white pepper, cilantro flavor, thickener: xanthan gum
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ORIGIN	Mexico
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PACKAGING		Net weight	Material	Dimensions
In accordance with VO 1935/2004 and VO 10/2011	Primary packaging	1kg	plastic	26,0 x 16,0 cm
	Secondary packaging	10x1kg	cardboard	33x23x27cm
	Pallet	720 (72 c)	wood	120x80x177cm
	Vacuum packed			

SHELF LIFE	Closed packaging	at -18°C after production	24 months
		at +2/+4°C	70 days
		at +20°C	3 hours

ORGANOLEPTIC	Taste/smell	Typically avocado with spices
	Color	Light green to medium green
	Texture	Creamy with chunks of avocado

ANALYTIC	pH	4,7 - 5,0
	Chunks	>20%
	Oil content	>11%

NUTRITIONAL INFORMATION (Per 100g) Calculated	Energy (kJ)	751
	Energy (kcal)	180
	Total fat (g)	18
	Of which saturated fat (g)	2,0
	Carbohydrates (g)	2,3
	Of which sugars (g)	1,7
	Fibre (g)	4,3
	Proteins (g)	2,0
	Salt (g)	1,0

MICROBIOLOGY		Target (cfu/g)	Tolerance (cfu/g)
In accordance with VO 2073/2005			
	Total aerobic psychotroof plate count	3*10 ³	3*10 ⁴
	Lactic acid bacteria	3*10 ¹	3*10 ²
	Yeast		
	Moulds		
	Coagulase-positive Staphylococci		
	Escherichia coli		
	Salmonella spp.	Absent/25g	Absent/25g
	Listeria monocytogenes	Absent/25g	Absent/25g
	Enterobacteriaceae	<10	10
	Sulfite reducing clostridia	3*10 ²	3*10 ³
	Presumptive B. cereus	3*10 ²	3*10 ³

CHARACTERISTICS	Allergens	NO
	Cross-contamination	NO
	Preservative	NO
	GMO (in accordance with: 1830/2003/EC & 1829/2003/EU + amendments)	NO
	Pesticides (in accordance with EC 396/2005 + amendments)	NO
	Contaminants (in accordance with EC 1881/2006 + amendments)	NO
	Ionized ingredients (in accordance with: 1999/2/EG + amendments)	NO

PREPARATION INSTRUCTION	Thaw in fridge:for 24 heures (closed packaging)
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Before any use of this data, we recommend that you ensure that this technical data sheet is up to date