



LEB TRADING
PRODUCTS
S.R.L. DE C.V.

TECHNICAL SHEET

PRODUCT: MILD GUACAMOLE

Code: DGE-021.1

Elaboration: JAN-17

Review: 15-MAY-17

Definition

Transformation of Hass Avocado, start with the cutting, followed by crushing, mixing and homogenizing the pulp with the respective ingredients of the formulation.

Ingredients

Hass Avocado, salt, onion powder, lemon juice concentrate, ascorbic acid, citric acid, dehydrated cilantro, xanthan gum, garlic powder.



Presentation: Pillowbag

Packaging: Corrugated carton box wxhxl; 17.32 x 8.97 x 12 in

| Individual Weight | Units per box | Box Weight | Pallet Size | Net weight of pallet | Gross weight of pallet | Product Code |
|-------------------|---------------|------------|------------------------|----------------------|------------------------|--------------|
| 2 lb | 20 | 40 lb | 8 x 5 (4.43 ft height) | 1,600.00 lb | 1,698.00 lb | GMA-0002L |
| 1 lb | 40 | 40 lb | 8 x 5 (4.43 ft height) | 1,600.00 lb | 1,698.00 lb | GMA-0001L |

Packaging: Corrugated carton box wxhxl; 9.45 x 7.20 x 15.16 in

| Individual Weight | Units per box | Box Weight | Pallet Size | Net weight of pallet | Gross weight of pallet | Product Code |
|-------------------|---------------|------------|-------------------------|----------------------|------------------------|--------------|
| 2 lb | 12 | 24 lb | 12 x 6 (4.33 ft height) | 1,728.00 lb | 1,832.00 lb | GMA-0002L |

Presentation: Showbox

Packaging: Corrugated carton box wxhxl; 17.32 x 8.97 x 12 in

| Individual Weight | Units per box | Box Weight | Pallet Size | Net weight of pallet | Gross weight of pallet | Product Code |
|-------------------|---------------|------------|---------------------|----------------------|------------------------|--------------|
| 8 Oz | 60 | 30 lb | 8 x 7 (6 ft height) | 1,680.00 lb | 1,798.06 lb | GMS-008OZ |

Microbiological Features

| | |
|-------------------------|--------------|
| Aerobic count | 10,000 CFU/g |
| Coliforms count | 100 CFU/g |
| Yeast & molds | 1000 CFU/g |
| <i>E. coli</i> | Negative |
| Salmonella | Absent /25g |
| <i>L. Monocytogenes</i> | Absent /25g |

Physical Chemical Features

| |
|---------------------------------|
| pH = 4.6 - 4.65 |
| % NaCl = 17 -22% |
| Foreign material = 0 |
| Vegetable matter = 1 % (<10 mm) |



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Organoleptic Features

| | |
|---------|--|
| Odor | Avocado with mild onion and lemon odor |
| Color | Yellow-Green color range |
| Flavor | Avocado with mild onion and lemon flavor |
| Texture | Creamy and soft |

Shelf life

Closed product at 0 °F minimum: 1 year
Closed product at 39.2 °F: 19 days
Open product at 39.2 °F: 24 hours
Open product at room temperature (73.4 °F): 7 hours

Packing

Container: High vacuum bag nylon, polyethylene and EVOH, with gas barrier and temperature resistance 0 °F.

Recommendations

Do not refreeze.
Do not thaw in the microwave.
Do not thaw under running hot water.

Advantages

The avocado's natural qualities are maintained.
Shelf life of product is extended.
No preservatives.

Instructions

Thaw in the refrigerator at 35.6 - 42.8°F to 24 hours prior to consumption. Conserve the remainder at 35.6 - 42.8°F, making a fold in the slot, attempting to eat before 24 hours. Use according to your preference.

Certifications

All our products are certified under SQF Level II and Kosher.
Fresh Avocado of all our products are certified by SENASICA.

