

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 1 lb	20 40		8 x 5 (4.43 ft height) 8 x 5 (4.43 ft height)		1,698.00 lb 1,698.00 lb	GMA-0002L 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

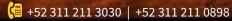
Aerobic count 10,000 CFU/g Coliforms count 100 CFU/g Yeast & molds 1000 CFU/g E. coli Negative Salmonella Absent /25g Absent /25g L. Monocytogenes

Phisycal Chemical Features

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









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Organoleptic Features

Avocado with mild onion and lemon odor Odor

Color Yellow-Green color range

Avocado with mild onion and lemon flavor 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.









