

## IQF AVOCADO TDS

|                |                   |                        |                  |
|----------------|-------------------|------------------------|------------------|
| <b>Product</b> | IQF Avocado       | <b>Style</b>           | IQF              |
| <b>Origin</b>  | Michoacán, Mexico | <b>Size</b>            | Various          |
| <b>Type</b>    | Hass              | <b>Scientific Name</b> | Persea americana |

| Composition | Description   | Ingredients |
|-------------|---|-------------|
| AVOCADO     | IQF Avocado is made from avocados healthy, fresh and at optimum maturity.   | Avocado     |
|             | Avocado is matured, selected, washed and disinfected. It is then cut and destoned and dipped into a solution with antioxidant and salt before being blast frozen. Finally, it is vacuum packed with modified atmosphere and stored frozen at -18°C. | Antioxidant |
|             |   | Salt        |

| Quality                 | Description                         |           |
|-------------------------|-------------------------------------|-----------|
| pH (20°C) Potentiometer | 4.5 - 5.4                           |           |
| Quality                 | Description                         |           |
| Color                   | Yellowish green to light green.     |           |
| Odor                    | Characteristic of the mature fruit. |           |
| Flavor                  | Characteristic of the mature fruit. |           |
| Texture                 | Thick, small chunks allowed.        |           |
| Physical Quality        | Description                         | Tolerance |
| Foreign Material        | Any foreign non-vegetable material  | Absence   |

| Microbiological Standards     |          |  |
|-------------------------------|----------|--|
| Analysis                      | Target   | Methods  |
| Total plate count (UFC/g)     | < 10,000 | Horizontal method for the enumeration of microorganisms colony-count technique at 37°C degrees using plate Petrifilm 3M.   |
| Enterobacteria (UFC/g)        | < 1,000  | Horizontal method for the enumeration of coliforms and/or Escherichia Coli colony count technique using plate Petrifilm 3M |
| Escherichia Coli              | Absence  | Horizontal method for the enumeration of coliforms and/or Escherichia Coli colony count technique using Petrifilm 3M       |
| Salmonella sp (25 g)          | Absence  | 3M Molecular System Detection for Salmonella sp.   |
| Listeria monocytogenes (25 g) | Absence  | 3M Molecular System Detection for Listeria monocytogenes   |

| Packaging    | Description   |
|--------------|---|
| Labeling     | Lot code, net weight, and shelf life and product contents     |
| Presentation | Transparent Tri-laminate polyethylene inside a corrugated box |
| Weight       | As required by customer                                       |

| Production Control           | Description  |
|------------------------------|--|
| Temperature Checks           | Final packed product temperature not to be warmer than - 18°C.   |
|                              | "In each load a thermograph is placed in the container. After arrival of the load, the customer must send the record of the trip.<br>Otherwise, it is understood that the product arrived under specification" |
| Weight Control Checks        | No under weights to be packed  |
| Allergen Status              | Product Free of allergens  |
| SHELF LIFE                   |  |
| 24 months at -18°C           |  |
| STORAGE AND HANDLING         |  |
| Transport and store at -18°C |  |

