



**EXTERNAL DOCUMENT**

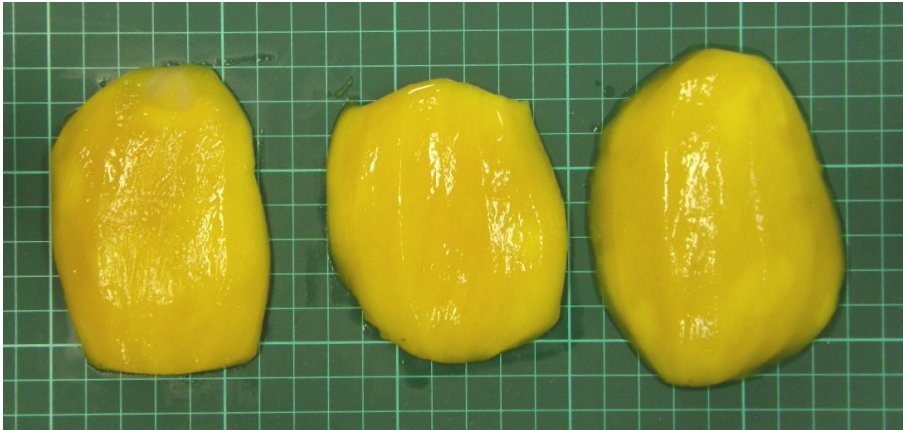
**Mango Slices In Syrup 425g - Thailand**



**Core Details**

|                               |                                       |
|-------------------------------|---------------------------------------|
| <b>Brand</b>                  | Garden Supreme                        |
| <b>Product</b>                | Mango Slices In Syrup 425g - Thailand |
| <b>Riviana Product Number</b> | 2441075                               |
| <b>APN</b>                    | 9300602359522                         |
| <b>TUN</b>                    | 19300602359529                        |

**Product Information**

|                                |   |
|--------------------------------|---|
| <b>Organoleptic properties</b> | <p>Long, slender slices of mango (cut lengthwise) with a light to dark golden yellow colour in clear syrup that may contain some sedimentation. The mangoes should be reasonably fleshy and may have some fibre. They should be firm but should not be excessively mushy or firm in texture. The product should have a typical sweet &amp; sour mango flavour and be free from off or objectionable odours.</p> |
| <b>Appearance</b>              | <p>Grid 1cm X 1cm.</p>    |

## Ingredients

|                                 |  |
|---------------------------------|--|
| <b>Ingredient List on Label</b> | Mango (54%), Water, Sugar, Food Acid (330), Antioxidant (300). |
|---------------------------------|--|

## Nutritional Information

|                     |   |                                  |
|---------------------|---|----------------------------------|
| <b>Serving Size</b> | Servings per package: 5<br>Servings size: 85g |                                  |
|                     | <b>Average Quantity Per Serving</b>           | <b>Average Quantity Per 100g</b> |
| <b>Energy</b>       | 223 kJ  | 262 kJ                           |
| <b>Protein</b>      | <<br>1.0 g                                    | <<br>1.0 g                       |
| <b>Fat - total</b>  | <<br>1.0 g                                    | <<br>1.0 g                       |
| <b>-- Saturated</b> | <<br>1.0 g                                    | <<br>1.0 g                       |
| <b>Carbohydrate</b> | 13.1 g  | 15.4 g                           |
| <b>-- sugars</b>    | 13.1 g  | 15.4 g                           |
| <b>Sodium</b>       | 8 mg  | 9 mg                             |

## Allergens

|                                    |        |
|------------------------------------|--------|
| <b>Allergen Statement on Label</b> | Absent |
|------------------------------------|--------|

## GM & Irradiation

|                    |  |
|--------------------|--|
| <b>GMO</b>         | This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM). |
| <b>Irradiation</b> | This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).         |

## Dietary Compliance

|                   |               |
|-------------------|---------------|
| <b>Kosher</b>     | Not certified |
| <b>Halal</b>      | Not certified |
| <b>Organic</b>    | Not certified |
| <b>Vegetarian</b> | Suitable      |
| <b>Vegan</b>      | Suitable      |

## Country of Origin

|                           |                     |
|---------------------------|---------------------|
| <b>Statement on Label</b> | Product of Thailand |
|---------------------------|---------------------|

## Storage & Shelf Life

|  |  |
|--|--|
| <b>Storage Conditions (unopened)</b>   | Cool, dry conditions   |
| <b>Storage Conditions (opened)</b>   | Transfer to a clean, dry airtight container & store refrigerated at less than 4°C. |
| <b>Shelf Life (unopened)</b>   | 2 years  |
| <b>Shelf Life (opened)</b>   | 3 days   |
| <b>Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)</b> | Unique Identifier  |

## Coding

|                                   |  |
|-----------------------------------|--|
| <b>Inner coding - example</b>     | GA MGSN BB JHF   |
| <b>Inner coding - Explanation</b> | GA = Supplier code MGSN=Product code BB= Last two digits of year, where A=1, B=2, J=0, etc JHF=Day of production, Julian code, where A=1, B=2, J=0 etc (086=27th March) Therefore, date of production is the 27th March 2022 |
| <b>Inner coding - Position</b>    | On top of can  |
| <b>Inner coding - Type</b>        | Inkjet   |
| <b>Outer coding - example</b>     | GA MGSN BB JHF   |
| <b>Outer coding - Explanation</b> | GA = Supplier code MGSN=Product code BB= Last two digits of year, where A=1, B=2, J=0, etc JHF=Day of production, Julian code, where A=1, B=2, J=0 etc (086=27th March) Therefore, date of production is the 27th March 2022 |
| <b>Outer coding - Position</b>    | Side of carton   |
| <b>Outer coding - Type</b>        | Inkjet   |

## Physical Properties

|                              |                  |
|------------------------------|------------------|
| <b>Net Weight Limits</b>     | 425 g (min)      |
| <b>Net Weight Method</b>     | Electric Balance |
| <b>Drained Weight Limits</b> | 230 g (min)      |
| <b>Drained Weight Method</b> | Electric Balance |
| <b>Vacuum Limits</b>         | > 8 "Hg          |
| <b>Vacuum Method</b>         | Vacuum Gauge     |
| <b>Headspace Limits</b>      | 13 mm (max)      |
| <b>Headspace Method</b>      | Ruler            |
| <b>Count Limits</b>          | 4-10 per can     |
| <b>Count Method</b>          | Visual           |

## Microbiological Properties

|                                    |             |
|------------------------------------|-------------|
| <b>Standard Plate Count Limits</b> | < 10 cfu/g  |
| <b>Standard Plate Count Method</b> | AS 5013.1   |
| <b>Yeast and Moulds Limits</b>     | < 100 cfu/g |
| <b>Yeast and Moulds Method</b>     | AS 5013.29  |

## Chemical Properties

|   |  |
|---|--|
| <b>pH Limits</b>                            | 3.4 – 4.2  |
| <b>pH Method</b>                            | AOAC 981.12                                      |
| <b>Brix° Limits</b>                         | 14 – 17  |
| <b>Brix° Method</b>                         | AOAC 932.15                                      |
| <b>Pesticides Limits (FICA Requirement)</b> | < Maximum Residue Limit Refer to FSANZ Std 1.4.2 |
| <b>Pesticides Method (FICA Requirement)</b> | 04-048 Pesticides in Food by GC/MS               |
| <b>Lead Limits</b>                          | 0.1 mg/kg  |
| <b>Lead Method</b>                          | USEPA 6020 ICP-MS Rev 1 January 1998             |
| <b>Tin Limits</b>                           | 250 mg/kg  |
| <b>Tin Method</b>                           | USEPA 6020 ICP-MS Rev 1 January 1998             |

## Preparation & Cooking Instructions

|                             |              |
|-----------------------------|--------------|
| <b>Preparation Required</b> | Ready to eat |
| <b>Cooking Instructions</b> |              |

## Miscellaneous

|                                    |     |
|------------------------------------|-----|
| <b>Other information for label</b> | N/A |
|------------------------------------|-----|

## Packaging - Marketing

|                             |   |
|-----------------------------|---|
| <b>Carton Configuration</b> | 24 x 425g (3 wide x 4 deep)   |
| <b>Pallet Configuration</b> | 8 Layers x 8 Cartons = 64 cartons (for internal warehousing purposes) |

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