




# GUACAMOLE

## TECHNICAL SHEET OF FINISH PRODUCT

Origin: Mexico/Morelos

NAME OF THE PRODUCT		
<b>PRODUCT DESCRIPTION</b>	Hass avocado matured properly to obtain avocado pulp and added with natural dehydrated condiments to obtain a mixture called Guacamole. Product made of avocado pulp and dehydrated natural seasonings, without preservatives, flavorings, or dyes.	
<b>ELABORATION PLACE</b>	Processed product by: PulpHass SA de CV. Located in San Cristóbal Street #3, San Cristóbal, Cuernavaca, Morelos.	
<b>NUTRIMENTAL COMPOSITION (per 100g)</b>	Total fat	17g
	Cholesterol	0g
	Sodium	0.4g
	Dietary fiber	3g
	Protein	3.3g
	Carbohydrates	6.6g
	Calories per 100 gr	186 kcal
<b>PRESENTATION AND COMMERCIAL PACKAGING</b>	 <p><b>200g.</b> 12.5 x 20 cm polyethylene plastic bag. Vacuum packed. Secondary packaging: cardboard box with 100 pieces. Weight: Net- 5.8kg, Gross- 6.3kg. Box size: 39 x 30 x 31 cm.</p>	
	 <p><b>2 x 200g.</b> 12.5 x 19 x 2.5 cm plasticized cardboard box with 2 pieces of 200g inside. 2 polyethylene plastic bags, vacuum packed. Secondary packaging: cardboard box with 50 pieces. Weight: Net- 5.8kg, Gross- 6.3kg. Box size: 39 x 30 cm x 31 cm.</p>	
	 <p><b>500g.</b> 20 x 25 cm polyethylene plasticized bag. Vacuum packed. Secondary packaging: cardboard box with 40 pieces. Weight: Net- 5.8kg, Gross- 6.3kg. Box size: 39 x 30 x 31 cm.</p>	
	<p><b>1kg.</b> 25 x 30 cm polyethylene plasticized bag. Vacuum packed. Secondary packaging: cardboard box with 20 pieces. Weight: Net- 5.8kg, Gross- 6.3kg. Box size: 39 x 30 x 31 cm.</p>	
	<p><b>2kg.</b> 25 x 40 cm polyethylene plasticized bag. Vacuum packed. Secondary packaging: cardboard box with 10 pieces. Weight: Net- 5.8kg, Gross- 6.3kg. Box size: 39 x 30 x 31 cm.</p>	
	<p><b>Color:</b> Typical of the specie, green, yellow, or dark green.  <b>Odor/flavor:</b> Typical of the matured fruit, soft spicy with lemon, without strange odors.  <b>Consistency:</b> Homogeneous, Creamy, foam-free or foreign particles.</p>	
<b>STORAGE CONDITIONS</b>	Constantly freezing of -10 to -20° C.	
<b>FORMULATION</b>	Raw material: 100% Hass avocado Seasonings: Onion powder AMBSA II, fluorinated iodized salt, garlic powder, lemon powder, Cilantro powder M40 and green jalapeno chili powder.	

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<b>ESTIMATED USEFUL LIFE</b>	Freezing, 1 year. Refrigeration, 35 days closed. (Even after thawing). Oxidation time at environmental temperature: $\geq 1$ hour (open package)	
<b>CONSUMPTION INSTRUCTIONS</b>	Keep frozen. Once thawed do not freeze again. Preferable, defrost in cooling. Once opened, the product starts the natural oxidation process (approx. 60- 90 mins) It is recommended to use the product in its entirety already open. If not possible, keep it in the bag and seal as best as possible. Recommendation: Take out of the refrigerator 30 minutes before opening to further improve the taste.	
<b>CONSUMPTION AND USES</b>	Guacamole can be consumed directly according to taste, or it can be used as an accompaniment to salads or sandwiches. Target markets: Food and Beverage Processing and Service Industry (HoReCa); General public (housewives who want practicality, without losing taste and saving time).	
<b>DISTRIBUTION</b>	In trailers with freezing equipment $-20$ to $-15^{\circ}\text{C}$ .	
<b>MICROBIOLOGICAL CHARACTERISTICS</b>  References: RTCA 67.04.50:17. * RD 3484/2000+	Total Coliforms +	< 1000 UFC/g
	Mesophiles aerobics+	<100000 UFC/g
	<i>Escherichia coli</i> *	< 10 UFC/g
	<i>Salmonella sp.</i> *	None in 25 g
	<i>Listeria monocytogenes</i> *	None
	<i>Staphylococcus aureus</i> *	10 UFC/g
<b>PHYSICAL-CHEMISTRY CHARACTERISTICS</b>	pH	6.0 – 7.0
	Oil or fat	12 – 24%
	Salt	1 – 3%
<b>POTENTIAL MISUSE BY THE CONSUMER</b>	Do not keep freezing/cooling; Contact with the floor, with chemicals, dirty places; Opening and handling of the product in non-hygienic conditions.	
<b>LOTS OF THE PRODUCT</b>	The finished product is identified by a lot number printed on the label indicating the manufacture day and year. The format is: 19036.2 where: <b>19</b> : Indicates the year in which the product is produced, the last 2 digits of the year. <b>036</b> : Indicates the consecutive day of the year in which the product is produced. <b>.2</b> : Indicates the type of product, in this case .2 is Guacamole.	
<b>CAN THE PRODUCT TRANSMIT ANY DISEASE OR DAMAGE TO THE HEALTH?</b>	No	