
	<p>PRODUCT DATA SHEET</p>	<p>GOOD MANUFACTURING PRACTICE PROGRAM BPM</p>
<p>Made by: Diego Rodríguez</p>	<p><i>Code FT 03 002</i></p>	<p>Versión 001</p>

<p>PRODUCT NAME</p>	<p>DRIED MANGO</p>
	
<p>PRODUCT DESCRIPTION</p>	<p>Dried Mango 100% Natural - top quality, Without GMO (genetically modified organisms)</p>
<p>TYPES</p>	<p>Tommy Atkins, Kent, Reina</p>
<p>ECO-PRODUCTION METHOD</p>	<p>For the achievement of this product, clean combustion (Hot Air Flow) processes are carried out with a sawdust pellet burner, generating 100% clean combustion, as our thermal energy is produced by wood waste thus contributing to the environment Guidelines of the Paris treaty against climate change and ISO 14067 "carbon footprint" as we are committed to reducing the impact of our daily operations on the environment</p>



	<p>Our product are:</p> 
CONSUMING FORMS AND FINAL CONSUMERS	<p>This product is ideal for the consumption as snacks and other uses in the food industry. Direct consumption, snacks, with cereal and granola, baked goods. Smoothie. It is intended for any public.</p>
CHARACTERISTICS CONFERRED BY THE PRODUCTION PROCESS	<p>Packaged product susceptible to temperature changes in the storage, distribution and marketing stages. It should be kept at a temperature between 10 ° C and 20 ° C in a cool, shady place</p>
MICROBIOLOGICAL STANDARDS QUALITY	<p><i>Aerobics: <1000UFC / g</i> <i>Fecal Coliforms NFM: <3 NMP / g</i> <i>NGP Total Coliforms: <3 NMP / g</i> <i>Coagulase staphylococcus count (+): <100 CFU / g</i> <i>Molds and yeasts (max): 100 to 300 JFC / g</i></p>
PACKING AND PALLETIZING	<p>Packaging In corrugated boxes and labeled with the mark specified by the customer, the presentation in terms of weight is 6 kg net per box, pallet of 156 boxes (13 levels x 12 boxes).</p>
COMMERCIAL PRODUCT FEATURES	<p>Presentations of 35 grams to 6000 grams, in bulk or retail.</p>
USEFUL PRODUCT LIFE	<p>Until 18 months</p>
LABELED	<p>Includes the following information: variety, weight, date of production, lot, supplier code, checks (ICA or Invima), nutritional value, storage temperature. Also, it can include in addition to the other specifications of labeling by the customer.</p>
SPECIFIC CONTROLS DURING DISTRIBUTION AND MARKETING	<p>Monitoring of storage and product chamber temperatures, temperature control on product shipment and refrigerated container. Careful handling of loading units, pallets and boxes.</p>




SENSORY CHARACTERISTICS FOR CONSUMERS


Color: Dark yellow light
Odor: Traditional fruit
Texture: Typical fruit mass, firm and smooth
Taste: Traditional fruit, sweet.

Nutrition Facts Serving Size 100 g


Moisture (Loss of moisture from drying)	16,50	g/100g
Protein	2,70	g/100g
Total Fat	0,60	g/100g
Total carbohydrates	77,90	g/100g
Total Dietary Fiber	7,80	g/100g
Carbohydrates Available	70,10	g/100g
Total Sugars	43,90	g/100g
Calcium	31,00	g/100g
Iron	8,04	g/100g
Sodium	12,40	g/100g
Saturated Fatty Acids	0,25	g/100g
Monounsaturated fatty acids	0,26	g/100g
Polysaturated Fatty Acids	0,04	g/100g
Vitamin A (Retinol)	<0,6	g/100g
Betacarotene	2,920	g/100g
Betacarotene (Retinol equivalents)	496,00	g/100g
Vitamin C	3,67	g/100g



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<p>PRODUCT NAME</p>	<p>DRIED PINEAPPLE</p>
	
<p>PRODUCT DESCRIPTION</p>	<p>Dried Pineapple 100% Natural - top quality, Without GMO (genetically modified organisms)</p>
<p>TYPES</p>	<p>Golden or MD2</p>
<p>ECO-PRODUCTION METHOD</p>	<p>For the achievement of this product, clean combustion (Hot Air Flow) processes are carried out with a sawdust pellet burner, generating 100% clean combustion, as our thermal energy is produced by wood waste thus contributing to the environment Guidelines of the Paris treaty against climate change</p>



	<p>and ISO 14067 "carbon footprint" as we are committed to reducing the impact of our daily operations on the environment Our product are:</p> 
CONSUMING FORMS AND FINAL CONSUMERS	<p>This product is ideal for the consumption as snacks and other uses in the food industry. Direct consumption, snacks, with cereal and granola, baked goods. Smoothie. It is intended for any public.</p>
CHARACTERISTICS CONFERRED BY THE PRODUCTION PROCESS	<p>Packaged product susceptible to temperature changes in the storage, distribution and marketing stages. It should be kept at a temperature between 10 ° C and 20 ° C in a cool, shady place</p>
MICROBIOLOGICAL STANDARDS	<p>QUALITY</p> <p><i>Aerobics: <1000UFC / g</i> <i>Fecal Coliforms NFM: <3 NMP / g</i> <i>NGP Total Coliforms: <3 NMP / g</i> <i>Coagulase staphylococcus count (+): <100 CFU / g</i> <i>Molds and yeasts (max): 100 to 300 JFC / g</i></p>
PACKING AND PALLETIZING	<p>Packaging In corrugated boxes and labeled with the mark specified by the customer, the presentation in terms of weight is 6 kg net per box, pallet of 156 boxes (13 levels x 12 boxes).</p>
COMMERCIAL PRODUCT FEATURES	<p>Presentations of 35 grams to 6000 grams, in bulk or retail.</p>
USEFUL PRODUCT LIFE	<p>Until 18 months</p>
LABELED	<p>Includes the following information: variety, weight, date of production, lot, supplier code, checks (ICA or Invima), nutritional value, storage temperature. Also, it can include in addition to the other specifications of labeling by the customer.</p>
SPECIFIC CONTROLS DURING	<p>Monitoring of storage and product chamber temperatures, temperature control on product</p>

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DISTRIBUTION AND MARKETING	shipment and refrigerated container. Careful handling of loading units, pallets and boxes.	
SENSORY CHARACTERISTICS FOR CONSUMERS	Color: yellow light Odor: Traditional fruit Texture: Typical fruit mass, firm and smooth Taste: Traditional fruit, sweet.	
Nutrition Facts Serving Size 100 g		
Moisture (Loss of moisture from drying)	10,90	g/100g
Protein	2,50	g/100g
Total Fat	0,20	g/100g
Total carbohydrates	83,1	g/100g
Total Dietary Fiber	8,50	g/100g
Carbohydrates Available	74,6	g/100g
Total Sugars	44,1	g/100g
Energy	327	Kcal/100g
Energíy	1386	KJ/100g
Calcium	138	g/100g
Iron	9,82	g/100g
Sodium	15,4	g/100g
Saturated Fatty Acids	0,14	g/100g
Monounsaturated fatty acids	0,04	g/100g
Polysaturated Fatty Acids	0,02	g/100g

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	<p>PRODUCT DATA SHEET</p>	<p>GOOD MANUFACTURING PRACTICE PROGRAM BPM</p>
<p>Made by: Diego Rodríguez</p>	<p><i>Code FT 03 002</i></p>	<p>Versión 001</p>

<p>PRODUCT NAME</p>	<p>DRIED GOLDEN BERRY</p>
	
<p>PRODUCT DESCRIPTION</p>	<p>Dried Mango 100% Natural - top quality, Without GMO (genetically modified organisms)</p>
<p>TYPES</p>	<p>Physalis Peruviana</p>
<p>ECO-PRODUCTION METHOD</p>	<p>For the achievement of this product, clean combustion (Hot Air Flow) processes are carried out with a sawdust pellet burner, generating 100% clean combustion, as our thermal energy is produced by</p>



	<p>wood waste thus contributing to the environment Guidelines of the Paris treaty against climate change and ISO 14067 "carbon footprint" as we are committed to reducing the impact of our daily operations on the environment Our product are:</p> 
CONSUMING FORMS AND FINAL CONSUMERS	<p>This product is ideal for the consumption as snacks and other uses in the food industry. Direct consumption, snacks, with cereal and granola, baked goods. Smoothie. It is intended for any public.</p>
CHARACTERISTICS CONFERRED BY THE PRODUCTION PROCESS	<p>Packaged product susceptible to temperature changes in the storage, distribution and marketing stages. It should be kept at a temperature between 10 ° C and 20 ° C in a cool, shady place</p>
MICROBIOLOGICAL STANDARDS	QUALITY
	<p><i>Aerobics: <1000UFC / g</i> <i>Fecal Coliforms NFM: <3 NMP / g</i> <i>NGP Total Coliforms: <3 NMP / g</i> <i>Coagulase staphylococcus count (+): <100 CFU / g</i> <i>Molds and yeasts (max): 100 to 300 JFC / g</i></p>
PACKING AND PALLETIZING	<p>Packaging In corrugated boxes and labeled with the mark specified by the customer, the presentation in terms of weight is 6 kg net per box, pallet of 156 boxes (13 levels x 12 boxes).</p>
COMMERCIAL PRODUCT FEATURES	<p>Presentations of 35 grams to 6000 grams, in bulk or retail.</p>
USEFUL PRODUCT LIFE	<p>Until 18 months</p>
ALLERGY/CONTRADICTIONS	<p>Anyone</p>
LABELED	<p>Includes the following information: variety, weight, date of production, lot, supplier code, checks (ICA or Invima), nutritional value, storage temperature. Also, it</p>




	can include in addition to the other specifications of labeling by the customer.
SPECIFIC CONTROLS DURING DISTRIBUTION AND MARKETING	Monitoring of storage and product chamber temperatures, temperature control on product shipment and refrigerated container. Careful handling of loading units, pallets and boxes.
SENSORY CHARACTERISTICS FOR CONSUMERS	Color: Orange Odor: Traditional fruit Textura: Typical fruit mass, firm and smooth Sabor: Traditional fruit.


Informacion Nutricional Tamaño de la porcion 100 g

Moisture (Loss of moisture from drying)	12.40	g/100g
Protein	7.14	g/100g
Total Fat	8.10	g/100g
Total carbohydrates	63.3	g/100g
Total Dietary Fiber	24.4	g/100g
Carbohydrates Available	38.9	g/100g
Total Sugars	30.40	g/100g
Energy	1277	Kj/100g
Calcium	30.00	g/100g
Iron	26	g/100g
Sodium	4.82	g/100g
Saturated Fatty Acids	1.81	g/100g
Monounsaturated fatty acids	1.48	g/100g
Polysaturated Fatty Acids	4.44	g/100g
Vitamin A (Retinol)	<60	g/100g
Betacarotene	5.080	g/100g
Betacarotene (Retinol equivalents)	846.00	g/100g
Vitamin C	28.90	g/100g




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<p>PRODUCT NAME</p>	<p>DRIED BANANA BABY</p>
	
<p>PRODUCT DESCRIPTION</p>	<p>Dried Banana Baby 100% Natural - top quality, Without GMO (genetically modified organisms)</p>
<p>TYPES</p>	<p>Banana Baby-Bocadillo.</p>
<p>ECO-PRODUCTION METHOD</p>	<p>For the achievement of this product, clean combustion (Hot Air Flow) processes are carried out with a sawdust pellet burner, generating 100% clean combustion, as our thermal energy is produced by wood waste thus contributing to the environment Guidelines of the Paris treaty against climate change and ISO 14067 "carbon footprint" as we are committed to reducing the impact of our daily</p>



	<p>operations on the environment Our product are:</p> 
CONSUMING FORMS AND FINAL CONSUMERS	<p>This product is ideal for the consumption as snacks and other uses in the food industry. Direct consumption, snacks, with cereal and granola, baked goods. Smoothie. It is intended for any public.</p>
CHARACTERISTICS CONFERRED BY THE PRODUCTION PROCESS	<p>Packaged product susceptible to temperature changes in the storage, distribution and marketing stages. It should be kept at a temperature between 10 ° C and 20 ° C in a cool, shady place</p>
MICROBIOLOGICAL STANDARDS QUALITY	<p><i>Aerobics: <1000UFC / g</i> <i>Fecal Coliforms NFM: <3 NMP / g</i> <i>NGP Total Coliforms: <3 NMP / g</i> <i>Coagulase staphylococcus count (+): <100 CFU / g</i> <i>Molds and yeasts (max): 100 to 300 JFC / g</i></p>
PACKING AND PALLETIZING	<p>Packaging In corrugated boxes and labeled with the mark specified by the customer, the presentation in terms of weight is 6 kg net per box, pallet of 156 boxes (13 levels x 12 boxes).</p>
COMMERCIAL PRODUCT FEATURES	<p>Presentations of 35 grams to 6000 grams, in bulk or retail.</p>
USEFUL PRODUCT LIFE	<p>Until 18 months</p>
LABELED	<p>Includes the following information: variety, weight, date of production, lot, supplier code, checks (ICA or Invima), nutritional value, storage temperature. Also, it can include in addition to the other specifications of labeling by the customer.</p>
SPECIFIC CONTROLS DURING DISTRIBUTION AND MARKETING	<p>Monitoring of storage and product chamber temperatures, temperature control on product shipment and refrigerated container. Careful handling of loading units, pallets and boxes.</p>

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SENSORY CHARACTERISTICS FOR CONSUMERS	Color: Beige Cream.	
	Odor: Traditional fruit	
	Texture: Typical fruit mass.	
	Taste: Traditional fruit, sweet.	
Informacion Nutricional Tamaño de la porcion 100 g		
Moisture (Loss of moisture from drying)	11.10	g/100g
Protein	4.87	g/100g
Total Fat	0.30	g/100g
Total carbohydrates	2.70	g/100g
Total Dietary Fiber	11.50	g/100g
Carbohydrates Available	69.70	g/100g
Total Sugars	27.80	g/100g
Energy	1369	Kj/100g
Calcium	17	g/100g
Iron	10.50	g/100g
Potassium	1.18	g/100g
Sodium	6.76	g/100g
Saturated Fatty Acids	0.20	g/100g
Monounsaturated fatty acids	0.10	g/100g
Polysaturated Fatty Acids	0.02	g/100g
Vitamin B6	0.56	g/100g
Vitamin C	2.15	g/100g

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<p>PRODUCT NAME</p>	<p>DRIED PAPAYA</p>
	
<p>PRODUCT DESCRIPTION</p>	<p>Dried Banana Baby 100% Natural - top quality, Without GMO (genetically modified organisms)</p>
<p>TYPES</p>	<p>Tauning</p>
<p>ECO-PRODUCTION METHOD</p>	<p>For the achievement of this product, clean combustion (Hot Air Flow) processes are carried out with a sawdust pellet burner, generating 100% clean combustion, as our thermal energy is produced by wood waste thus contributing to the environment Guidelines of the Paris treaty against climate change and ISO 14067 "carbon footprint" as we are</p>



	<p>committed to reducing the impact of our daily operations on the environment Our product are:</p> 
CONSUMING FORMS AND FINAL CONSUMERS	<p>This product is ideal for the consumption as snacks and other uses in the food industry. Direct consumption, snacks, with cereal and granola, baked goods. Smoothie. It is intended for any public.</p>
CHARACTERISTICS CONFERRED BY THE PRODUCTION PROCESS	<p>Packaged product susceptible to temperature changes in the storage, distribution and marketing stages. It should be kept at a temperature between 10 ° C and 20 ° C in a cool, shady place</p>
MICROBIOLOGICAL STANDARDS	<p>QUALITY</p> <p><i>Aerobics: <1000UFC / g</i> <i>Fecal Coliforms NFM: <3 NMP / g</i> <i>NGP Total Coliforms: <3 NMP / g</i> <i>Coagulase staphylococcus count (+): <100 CFU / g</i> <i>Molds and yeasts (max): 100 to 300 JFC / g</i></p>
PACKING AND PALLETIZING	<p>Packaging In corrugated boxes and labeled with the mark specified by the customer, the presentation in terms of weight is 6 kg net per box, pallet of 156 boxes (13 levels x 12 boxes).</p>
COMMERCIAL PRODUCT FEATURES	<p>Presentations of 35 grams to 6000 grams, in bulk or retail.</p>
USEFUL PRODUCT LIFE	<p>Until 18 months</p>
LABELED	<p>Includes the following information: variety, weight, date of production, lot, supplier code, checks (ICA or Invima), nutritional value, storage temperature. Also, it can include in addition to the other specifications of labeling by the customer.</p>
SPECIFIC CONTROLS DURING DISTRIBUTION AND MARKETING	<p>Monitoring of storage and product chamber temperatures, temperature control on product shipment and refrigerated container. Careful handling</p>

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	of loading units, pallets and boxes.	
SENSORY CHARACTERISTICS FOR CONSUMERS	Color: Light to orange-red Odor: Traditional fruit Texture: Typical fruit mass. Taste: Traditional fruit, sweet.	
Nutrition Facts Serving Size 100 g		
Moisture (Loss of moisture from drying)	12,0	g/100g
Protein	2,0	g/100g
Total Fat	0	g/100g
Total carbohydrates	82,0	g/100g
Total Dietary Fiber	4,0	g/100g
Total Sugars	70	g/100g
Energy	206	Kcal/100g
Calcium	2,4	g/100g
Iron	2,4	g/100g
Sodium	42	mg/100g

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