

# VITA PAKT®

TECHNICAL BULLETIN

PRODUCT NO. 916

VITA-PAKT MANGO PUREE

## Description

Vita-Pakt Product No. 916, Mango Puree, is made from the juice and pulp of the mature and sound fruit of the Alphonso mango variety. The product will be golden yellow to orange in color with a typical sweet mango flavor. The fruit is cleaned and strained through a stainless finisher screen, sterilized, cooled, and filled aseptically. Mango is an excellent source of vitamins A and C. This product does not contain any preservatives, artificial colors, or flavors. Some separation is normal. Shake or agitate well before using.

## Ingredients

Mango

## Specification

Product

Brix *	16° ± 2°
Acid (as citric) *	0.55% ± 0.15% w/w
pH	3.8 ± 0.4
Standard Plate Count:	<500 cfu/g
Yeast and Mold	<10 cfu/g
Coliforms:	Negative
Weight:	8.87lbs./gal (average)

\*Brix and Acid may vary due to seasonal conditions.

## Shipping and Storage

Refrigerated 35 - 40° F (2 - 4°C)

## Shelf Life:

24 months at 35 – 40 °F (2 - 4 °C). Left-over puree should be kept below 40 °F (5 °C) or keep frozen if intended to be used for more than 3 days.

## Packaging

Packed in an aseptic bag in drum.

Weight: 474 pounds (215 Kg) net

Packed in an aseptic bag in box.

Weight: 44 pounds (20 Kg) net

### **CORPORATE**

Post Office Box 20066  
Bakersfield, CA 93390

Issued: 01/03/2024 EM  
Supersedes: 08/23/2023

### **LINDSAY**

525 East Lindmore Street  
Lindsay, CA 93247

### **EAST COAST**

101 Village Square Plaza, Suite 2, 2<sup>nd</sup> Floor  
Somers, NY 10589

### **FRESNO**

5455 South Villa Avenue  
Fresno, CA 93725



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# VITA PAKT®

TECHNICAL BULLETIN  
NUTRITION FACTS

PRODUCT NO. 916  
VITA-PAKT MANGO PUREE

Average Values per 100 grams

Calories	70
Calories from Fat	2
Moisture	82.4 g
Ash	0.4 g
Total Fat	0.2 g
Saturated Fat	0 g
Trans Fatty Acids	0 g
Cholesterol	0 mg
Sodium	4.0 mg
Total Carbohydrate	16.4 g
Dietary Fiber	0.4 g
Sugars	13.0 g
Protein	0.6 g
Vitamin A	1560 I.U.
Vitamin C	46.0 mg
Calcium	10 mg
Iron	0.6 mg

These are calculated values based on published data and actual analysis. As these values are subject to geographic and environmental factors affecting the fruit being harvested, they can vary over a rather broad spectrum.



TECHNICAL BULLETIN

**ALLERGEN AND SENSITIVITY AGENTS INFORMATION**

Vita-Pakt Product No. 916, Mango Puree

Allergen	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Egg/Egg Products</b> • Egg whites, albumen, lysozyme etc.	No	No	No
<b>Fish</b> • All species	No	No	No
<b>Milk/Milk Products</b> • Caseinates, NFD, cheese, whey, lactose, butter, etc.	No	No	No
<b>Peanut Products</b> • All types (e. g. butter, oil, arachis, etc.)	No	No	No
<b>Shellfish Crustaceans</b> • Shrimp, crab, lobster, prawns, crayfish, etc.	No	No	No
<b>Soybean/Soy Products</b> • Tofu, miso, soy lecithin, soy flour, soy grits, soy isolate, hydrolyzed soy protein, etc. (RBD, please note in comments.)	No	No	No
<b>Tree Nuts</b> • All types (e.g., walnuts, almonds, cashews, pecans, hazelnuts, Brazil nuts, pistachios, pine nuts, macadamia, ginkgo nut, coconut, etc.)	No	No	No
<b>Wheat/Related Grains</b> • Wheat gluten, wheat flour, germ, farina, malt, etc.	No	No	No
<b>Sesame Products</b>	No	No	No

<b>International Allergens &amp; Sensitizing Agents</b>	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Added Diacetyl</b>	No	No	No
<b>Alternative Sweeteners</b> • Aspartame, fructose, Sorbitol, Stevia, Sucralose, etc.	No	No	No

(CONTINUED ON NEXT PAGE)

## ALLERGEN AND SENSITIVITY AGENTS INFORMATION

Vita-Pakt Product No. 916, Mango Puree

International Allergens & Sensitizing Agents	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Anti-Oxidants</b> <ul style="list-style-type: none"> <li>• BHA, BHT, TBHQ, etc.</li> </ul>	No	No	No
<b>Celery</b>	No	No	No
<b>Chocolate/Chocolate Derivatives</b>	No	No	No
<b>Colors</b> <ul style="list-style-type: none"> <li>• Annatto, apo-carotenal, beet powder, caramel, carmine, cochineal, FD&amp;C, paprika, tartrazine, turmeric, etc.</li> </ul>	No	No	No
<b>Gluten</b> <ul style="list-style-type: none"> <li>• Barley, malt, oats, rye, etc.</li> </ul>	No	No	No
<b>Grains</b> <ul style="list-style-type: none"> <li>• Barley, corn, oats, rice, etc.</li> </ul>	No	No	No
<b>Hydrolyzed Vegetable Protein</b>	No	No	No
<b>Lupin/Lupine</b>	No	No	No
<b>Monosodium Glutamate (MSG)</b> <ul style="list-style-type: none"> <li>• Autolyzed yeast/yeast extracts, Glutamic acid (Specify %)</li> </ul>	No	No	No
<b>Mustard</b>	No	No	No
<b>Seeds/Seed Derivatives (Include Oils)</b> <ul style="list-style-type: none"> <li>• All types (e.g., caraway, celery seed, cottonseed, mustard, poppy, safflower, sesame, sunflower, etc.) RBD – Refined, bleached, and deodorized oil excluded. If oil is RBD, please note in comments.</li> </ul>	No	No	No
<b>Shellfish Molluscan</b> <ul style="list-style-type: none"> <li>• Clams, mussels, oyster, scallops, etc.</li> </ul>	No	No	No
<b>Sulfites/Sulfur Dioxide (Specify ppm)</b> <ul style="list-style-type: none"> <li>• Sodium bisulfite, sodium metabisulfite, sodium sulfite, potassium bisulfite, potassium metabisulfite, potassium sulfite, etc.</li> </ul>	No	Yes	Yes

# VITA-PAKT<sup>®</sup>

TECHNICAL BULLETIN

Mango Puree

## Vita-Pakt. #916

MANGO PUREE

Contains: Mango.

**STORE REFRIGERATED**



**NET 474 LBS (215 KG)**

Mfd. for VITA-PAKT  
Lindsay, California 93247 U.S.A.



LOT NO.  
????  
??-??-??

## Vita-Pakt. #916

MANGO PUREE

Contains: Mango.

**STORE REFRIGERATED**



**NET 44 LBS (20 KG)**

Mfd. for VITA-PAKT  
Lindsay, California 93247 U.S.A.



LOT NO.  
????  
??-??-??

**VITA PAKT**<sup>®</sup>  
TECHNICAL BULLETIN  
PERCENT RANGE OF INGREDIENTS

Vita-Pakt Product #916, Mango Puree

<u>Ingredient</u>	<u>% wt/wt</u>
Mango	100

# VITA PAKT<sup>®</sup>

TECHNICAL BULLETIN  
MATERIAL SAFETY DATA SHEET

## I. PRODUCT IDENTIFICATION

Trade Name:	Mango Puree
Formula:	N/A
Chemical and Common Name:	Mango Puree
CAS Number:	N/A

## II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance and Odor: Thick bright golden yellow liquid with characteristic odor of mango.

Boiling Point (@ 760 mm Hg):	N/A
Vapor Pressure (Torr @ 25° C):	N/A
Vapor Density (Air = 1):	N/A
Specific Gravity (@ 25/25° C, H <sub>2</sub> O = 1):	N/A

## III. FIRE, EXPLOSION AND REACTIVITY HAZARD DATA

Flash Point (Tag Closed Cup):	N/A
Ignition Temperature:	N/A
Flammable Limits (Percent by Volume):	Lower: N/A Upper: N/A
Fire Extinguishing Media:	N/A
Special Fire Fighting Procedures:	None
Unusual Fire and Explosion Hazards:	None
Hazardous Products of Combustion:	None
Stability Considerations:	Stable
Incompatibility With:	N/A
Hazardous Polymerization:	None
Hazardous Decomposition Products:	None
Conditions to Avoid:	None

## IV. HEALTH HAZARD DATA

OSHA Permissible Exposure Limit:	Not Listed
ACGIH Threshold Limit Value:	Not Listed
Carcinogenicity:	N/A
Effects of Overexposure:	Acute: May cause slight skin irritation in sensitive individuals. Chronic: May cause slight skin irritation in sensitive individuals.
Primary Route(s) of Exposure:	Skin or eye contact



# VITA PAKT®

TECHNICAL BULLETIN  
MATERIAL SAFETY DATA SHEET

## IV. HEALTH HAZARD DATA (cont'd.....)

Emergency First Aid Procedures:	Wash thoroughly with soap and water; thoroughly flush eyes.
Medical Conditions General Recognized As Being Aggravated By Exposure:	None

## V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case Material Is Released or Spilled:	Contain with absorbent material or rinse into drain.
Waste Disposal Method:	If local ordinances permit, flush into sewer system.

## VI. PERSONAL PROTECTION, HANDLING AND STORAGE INFORMATION

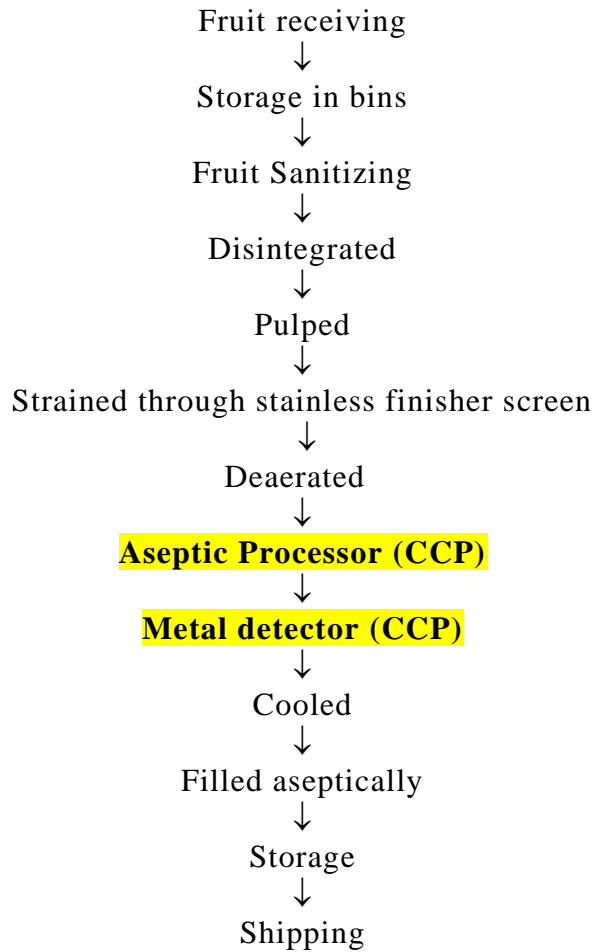
Personal Protective Equipment:	Adequate work clothes. For sensitive individuals, gloves may be required.
Appropriate Hygienic Practice:	Wash with soap and water after handling.
Ventilation:	N/A
Restrictions:	N/A
Handling and Storage Precautions:	For maximum shelf-life, store refrigerated.

For further questions, contact Paul Gottschall at 559/562-6008

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**FLOW CHART FOR**  
**VITA-PAKT #916, ASEPTIC MANGO PUREE**



# VITA PAKT<sup>®</sup>

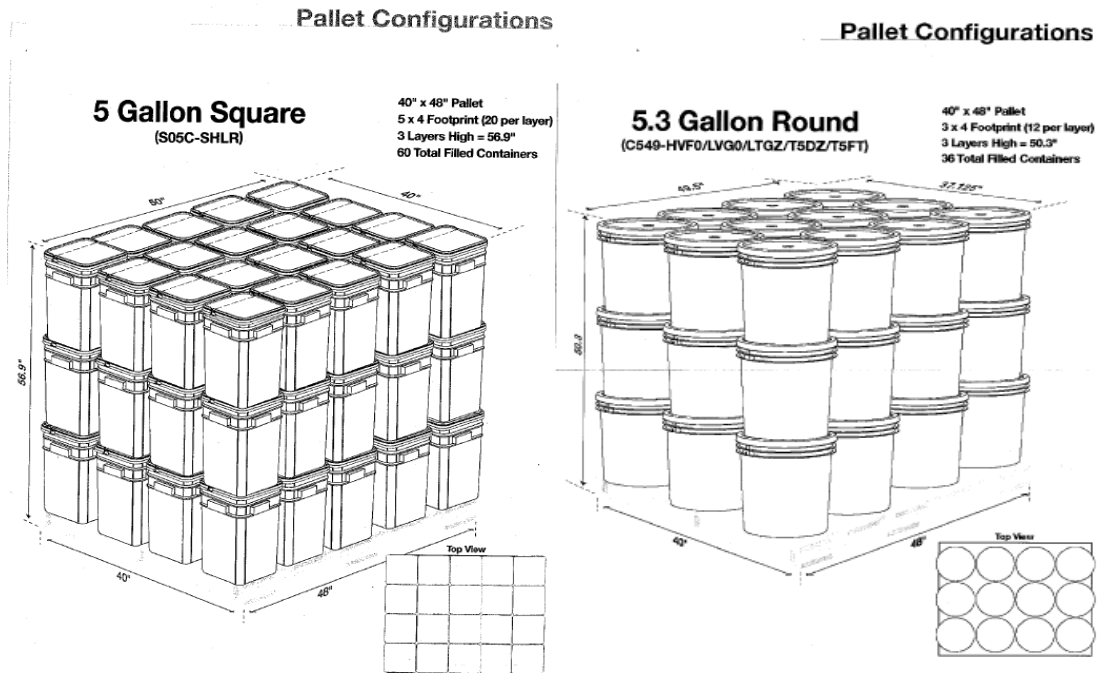
TECHNICAL BULLETIN



## ***GMA #1 required for all shipments***

Most 48" x 40" pallets are manufactured as "Grocery Manufacturer's Association" or GMA pallets.

- Stringers are 1 3/8" x 3 1/2" x 48".
- Stringers have two notches in the side to allow for forklift entry. This makes it a 4way pallet.
- Pallet boards are 5/8" thick.
- Top of pallet has a 5/8" x 5 1/2" x 40" board on each end, and five 5/8" x 3 1/2" x 40" boards in the center.
- Bottom of pallet has a 5/8" x 5 1/2" x 40" board on each end, and three 5/8" x 3 1/2" x 40" boards positioned between the notches.
- Alternate acceptable construction for GMA pallet is six 5/8" x 5 1/2" x 40" board on top, and four 5/8" x 5 1/2" x 40" boards on the botto



### ***ISPM Requirement:***

All pallets shall be - **Heat Treated (HT)**: Wood packaging material should be heated in a schedule that achieves a minimum core temperature of 56°C for a minimum of 30 minutes. The American Lumber Standards Committee administers the U.S. certification program for heat treatment. Each pallet must be marked (branded) with certificate on file.