

	QUALITY MANAGEMENT SYSTEM	Code no.: FPNFC04-02
	PRODUCT SPECIFICATION	
Harvestime WA • Tel (08) 9248 5163 • Fax (08) 9248 4675 Factory: 9 Industry Street, Malaga WA 6090 Email: sales@harvestimewa.com.au • Website: www.harvestime.com.au A.B.N. 67 060 944 574	Date: 11.06.2025 Ver no.: 03 Page: 1	

PRODUCT NAME:
IQF TROPICAL MIX

	Description	IQF Tropical Mix is processed from IQF mixed fruit dices of mango, papaya and pineapple, matured and quality which is grown in Vietnam conforming with the standard procedure & under strict hygienic condition.
No.	Standard	Tolerances
1.	Appearance/ Color	Typical yellow of ripe mango “Cat Chu” Typical natural red or yellow colour of Papaya Typical light yellow to bright yellow colour of Pineapple
2.	Odour	Natural and characteristic of each mango, papaya and pineapple.
3.	Taste	Typical, fresh, without off-taste
4.	Consistency	Firm flesh
5.	Ingredient	33% Mango, 33% Papaya, 33% Pineapple
6.	Brix/ pH	- Mango: Min 11.0° Brix - Papaya: Min 7.0° Brix - Pineapple: Min 10.0° Brix
7.	Cut size	- Mango: Chunks 20×20 ±5mm - Papaya: Chunks 20x20 ±3mm - Pineapple: Wedges 25-35mm
8.	Defects	
	Immature/ unripe	Max.1 piece/ 1 kg
	Skin remainder	None
	Total defects (fruit eyes, brown spot,...)	Max. 5%
	Irregular shape	Max. 10%
9.	Clump (> 3 pieces)	Max. 10%
11.	Insect	None
12.	Foreign Material (F.M)	None
13.	Allergens	Ingredients no-contact with and free from allergens
14.	Pesticide residues	In accordance with regulations of importing countries

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No.	Microbiology	Tolerances
1.	<i>Total Plate Count</i>	Max. 10 ⁵ CFU/g
2.	<i>Coliforms</i>	Max. 10 ² CFU/g
3.	<i>E.coli</i>	Absent (CFU/g)
4.	<i>Yeast and Mould</i>	Max. 10 ³ CFU/g

PACKING:	10kg/carton or at the request of customers
SHELF – LIFE:	24 months under frozen condition ≤ - 18 ⁰ C
STORAGE TEMPERATURE:	≤ - 18 ⁰ C



Richard Kvesich