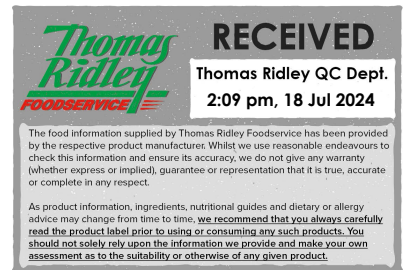




MANGO LYO



1. GENERAL INFORMATION:

Product code: 512604008

EAN (Product): 8435261901032

EAN (Box): 8435261901049

Origin: Germany

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Produced from mango washed, peeled, cut, frozen and freeze-dried. Colour yellow - orange. Irregular pieces, caliber 6 – 9 mm without additives.

3. INGREDIENTS:

Diced lyophilized mango.

4. APPLICATION:

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

5. SHELF LIFE

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 150g/5.29oz

Units per box: 6

Weight box: 0.9 kg

Unit dimension: High: 160 mm
Diameter: 99 mm

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261901032

GTIN-14 code: 8435261901049



8. LEGAL REQUERIMENTS:

The requirements of the German Food Law (LFGB and succeeding regulations) as well as European legislation regarding food products are fulfilled with regard to the content of pesticides, heavy metals and aflatoxins.

The product complies with the German and EU food legislation.

9. SPECIFICATIONS:

Chemical/physical specifications		
Moisture	max	4 g/100g
Ash	max	Not specified g/100g
Ash insoluble in HCl	max	Not specified g/100g

Microbiological specifications		
Total plate count	max	100000/g
Yeasts	max	5000/g
Moulds	max	5000/g
Coliforms	max	100/g
<i>E. coli</i>	max	10/g
<i>Stap. aureus</i>	max	50/g
<i>Salmonella</i>		Neg./25g

Foreign matters are absent as far as it can be determinate by technical or manual methods.
The product is not irradiated.

10. ALLERGEN INFORMATION:

Allergens: During the gently drying our products get preserved. At the same time we abstain from giving additives to the foodstuffs as a general rule. Our wide product range contains food products that belong to the Commission directive 2007/68/EC of 27 November 2007 amending Annex IIIa to Directive 200/13/EC of the European Parliament and of the Council as regards certain food ingredients. At present these foods are: shrimps, mollusks, celeriac/celery, mustard grains, sesame, egg products and milk/milk products.

Our assortment of goods also comprises coriander and other umbelliferae, carrots, corn (maize) and peas.

Allergens were taken into account within the framework of our HACCP-system. As a result of this consideration we can say that by our defined and documented cleaning operations (wet cleaning) of the equipment encountered by products and the random verification, we nearly exclude the contamination of our products with allergens. We would like to point out, that the European Centre for Allergy Research Foundation (ECARF; www.ecarf.org) recognizes, that also with the greatest care, it is only possible to reduce the risk of a contamination to a minimum but never to eliminate it completely.

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	X
Crustaceans and products thereof	No	X
Eggs and products thereof	No	X
Fish and products thereof	No	X
Peanuts and products thereof	No	X
Soybeans and products thereof	No	X
Milk and products thereof (including lactose)	No	X
Nuts and products thereof	No	X
Celery and products thereof	No	X
Mustard and products thereof	No	X
Sesame seeds and products thereof	No	X
Sulphur dioxide and sulphites	No	X
Lupins and products thereof	No	
Molluscs and products thereof	No	

Gluten-Statement: We hereby confirm that the product mentioned above does not contain gluten above the 20 ppm limit specified in (EC) No 41/2009.

11. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	380
Energy (kJ)	1600
Protein g	4
Carbohydrates g	75
Of which sugars g	74
Fat g	3
Of which saturated g	0,6
Fibre g	11
Organics acids g	2
Sodium g	30
Moisture g	4
Salt g	0,08

These nutritional data are on average (literature: Souci, Fachmann, Kraut: Die Zusammensetzung der Lebensmittel (1986/87/94 o. 2000)). Other sources of information can be used, too. There are tolerances due to natural and technological variations. If this ingredient is incorporated into a formulated item, it is recommended that the customer product nutrition facts be based upon analysis of the finished product.

Salt is calculated by Sodium content.

12. GMO STATEMENT:

We confirm that the product(s) delivered do not need to be specially labeled according to directive 1829/2003/CE and 1830/2003/CE.

13. LABEL:



8 433261190103

Net Weight
150g/5.29oz e

100% NATURAL

Nutritional Values (Per 100g product). This values are for indicative purposes only.
Energy 1542 kJ / 369 kcal - Fat 3g (saturated 0.6g) - Carbohydrates 75g (Sugars 74g)
Protein 4g - Salt 0g - Dietary fibre 10g

SOLEGRALLS
Suzman

LYO·SABORES
Albert y Ferran Adria

"Visit our site to find recipes and applications of this product"
www.albertyfernanadria.com



📌 Ingredientes: Dados de mango liofilizado. LYO·SABORES **100% Natural** es una línea de ingredientes naturales seleccionados por Albert y Ferran Adria a los que se les ha extraído totalmente el agua (liofilización). Son envasados sin conservantes manteniendo su sabor, aroma y color originales para que disfrute de toda su calidad y valor nutricional. **Modo de empleo:** Usar en el aderezo de platos (ensaladas, helados, postres...), y también para la elaboración de mermeladas, merengos secos, nougats, croquants...
Lot / Consumir preferentemente antes de: ver base. Conserver en lugar fresco y seco.

⚠️ ¡MUY IMPORTANTE! Una vez abierto el envase, utilizar la cantidad deseada y **evitar a su vez el contacto con la humedad ambiental.**

📌 Ingredientes: Diced lyophilised mango. LYO·SABORES **100% Natural** is a line of natural ingredients selected by Albert and Ferran Adria from which the water has been completely removed (lyophilisation). They are packaged without preservatives, maintaining their flavour, aroma and original colours so that you can enjoy all their quality and nutritional value. **How to use:** Use to dress dishes (salads, ice cream, desserts etc) and also to make jams, dry meringues, nougats, croquants, etc. **Batch / Best before:** see base. **Store in a cool and dry place.**

⚠️ VERY IMPORTANT! Once opened, use the desired amount and **avoid immediately** to avoid contact with humid atmospheres.



📌 Ingrédients : Dés de mangue lyophilisés. LYO·SABORES **100% Natural** est une gamme d'ingrédients naturels sélectionnés par Albert et Ferran Adria dont toute l'eau a été extraite grâce à un processus de lyophilisation. Ils sont conditionnés sans conservateurs et gardent leur saveurs, arômes et couleurs d'origine pour vous offrir une qualité et un apport nutritionnel optimum. **Utilisation :** Pour assaisonner vos salades, glaces ou desserts, ou pour la préparation de confitures, meringues, nougats et croquants...
Lot / À consommer de préférence avant le : voir emballage. Conserver dans un endroit frais et sec.

⚠️ TRÈS IMPORTANT ! Une fois le pot ouvert, utiliser la quantité souhaitée et **éviter tout contact avec l'humidité ambiante.**

📌 Zutaten: Gefriergetrocknete Mangowürfel. LYO·SABORES **100% Natural** ist eine Produktlinie naturimter, von Albert und Ferran Adria ausgewählter Zutaten, denen das Wasser vollständig entzogen wurde (Lyophilisation oder Gefrier Trocknung). Sie werden ohne Konservierungsmittel abgepackt und bewahren ihren ursprünglichen Geschmack wie auch ihr Aroma und ihre Farbe, sodass Sie unveränderte Qualität und Nährwerte erhalten. **Verwendung:** Zum Verzieren und Würzen von Gerichten (Salate, Eis, Nachspeisen usw.) wie auch bei der Zubereitung von Marmeladen, trockenen Biscuits, Nougat, Krokant etc. *Lot / Mindestens haltbar bis: siehe Boden. An einem kühlen und trockenen Ort aufbewahren.*

⚠️ SEHR WICHTIG! Nach dem Öffnen der Verpackung die gewünschte Menge entnehmen und die Verpackung **schon wieder verschließen**, um das Eindringen von Luftfeuchtigkeit zu vermeiden.

NATURAL CRUNCHY FRUIT FOR DESSERTS AND SNACKS

lyomango

Diced lyophilised mango



📌 Ingredient: Dadi di mango liofilizzato. LYO·SABORES **100% Natural** è una linea di ingredienti naturali totalmente disidratati (liofilizzati) selezionati da Albert e Ferran Adria. Questi vengono confezionati senza conservanti, preservandone così il sapore, l'aroma e il colore originali in modo da apprezzarne tutta la qualità e il valore nutrizionale. **Modalità di utilizzo:** usare per condire i piatti (insalate, gelati, dessert...) e per la preparazione di marmellate, merenghe, nougat, croccanti...
Lot/Consumare preferibilmente entro il: vedere la base. Conservare in luogo fresco e asciutto.

⚠️ MOLTO IMPORTANTE! Una volta aperta la confezione, utilizzare la quantità desiderata e **richiuderla rapidamente** per evitare il contatto con l'umidità ambientale.

📌 Ingrediënten: Gelyofiliseerde mangoblokjes. LYO·SABORES **100% natuurlijk** is een serie natuurlijke ingrediënten geselecteerd door Albert en Ferran Adria, waarvan het water volledig is onttrokken (lyofilisatie). Ze worden zonder conserveermiddelen verpakt, waardoor hun oorspronkelijke smaak, geur en kleur bewaard blijven en u volop kunt genieten van de kwaliteit en voedingswaarde van deze ingrediënten. **Gebruiksaanwijzing:** Te gebruiken voor het op smaak brengen van gerechten (salades, ijs, nagerechten...) en ook voor het maken van jam, droog churingsgebak, nouga, croquant...
Parti / Ten minste houdbaar tot: zie onderkant. Op een droge en koele plaats bewaren.

⚠️ ERG BELANGRIJK! Maak de pot open, gebruik de gewenste hoeveelheid en **doe de deksel snel weer op de pot on** te voorkomen dat het product in contact komt met de vochtigheid van de lucht.



📌 Ingredienser: Tern af frysetørret mango. LYO·SABORES **100% Natural** er en produktlinje bestående af naturlige ingredienser udvalgt af Albert og Ferran Adria, hvortil man har fjernet fuldstændigt (frysstørring). Fragterne emballeres uden konserveringsmidler og deres smag, aroma og oprindelige farve bevares, så man til enhver tid kan nyde deres fulde kvalitet og næringsværdi. **Begrænsningsanvisning:** Bruges til at pynte maden (salater, is, desserter, etc.) samt til at lave marmelade, meringer, nougat, krokant, m.m.
Batch-nummer/Anvendes inden: se bunden. Opbevares køligt og tørt.

⚠️ MEGET VIGTIGT! Efter åbning af emballagen tages den ønskede mængde ud, herefter produktet skal lukkes til og **spjættekigt** for at undgå kontakt med fugtigheden i den omgivende luft.



📌 原材料名: フリーズドライの角切りマンゴー。 LYO·SABORES **100% Natural** (100% ナチュラル) は、アルベルト・アディアとフェラン・アディアが厳選した天然素材を凍結乾燥させ、水分を完全に取り除いた・シリウスです。風味や香り、元の色を保ちながら、保存料不使用で製品化しているため、品質や栄養価に優れています。 **用途:** 料理 (サラダ、アイスクリーム、デザートなど) の飾りつけや、ジャム、ドライメレンゲ、メーガ、クワックンなどの材料にも。 **ロット番号 / 賞味期限:** 下部に表示。 **パッチ番号 / 賞味期限:** 下部に表示。 **湿しく乾燥した場所で保存してください。**

⚠️ 重要: 開封後は湿気を避けるために、必要量を使用したらすぐに封をし、湿しく乾燥した場所で保存してください。

Based on: Product information of the manufacturer.

Review date: 27 September, 2023

Revision number: 6

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia

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