


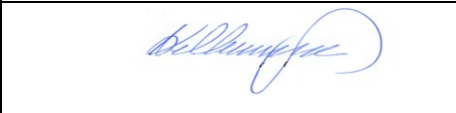
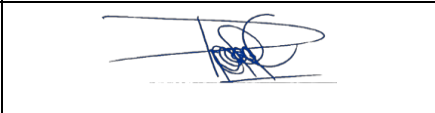




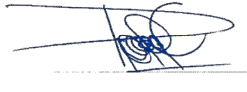


	CODE	REVISION: 01
	FG-AG-FT003	START DATE: 13/05/2021
	DOCUMENT NAME	TECHNICAL DATA SHEET OF FINISHED PRODUCT PEELED, CHOPPED AND FROZEN CASSAVA
		
Prepared by: Maria Moreira	Reviewed by: Darling Toro	Approved by: Robert Flor
Product:	Product composed of selected cassava, chopped, peeled (without shell), deveined, washed, disinfected, raw, frozen and packaged.	
Raw material:	Fresh <i>manihot esculenta cassava</i> , valencia variety	
Product description	Fresh tubers (YUCA) are used, which goes through the processes of peeling, chopping, deveining and washing, selection and disinfection with chlorine at 150PPM, conditioned (antioxidants), and frozen in the tunnel at a temperature of -25oC to -30oC (-13oF to -22oF), to then be stored at temperatures of -15°C (5°F), a pest-free product without foreign material. It is not a genetically modified food.	
Additive:	Antioxidant: Citric Acid E330 Added dose: 1500gr in 600Ltrs of water Maximum dose: (Contains no maximum application limits, handled under GMP)	
Product Quality Specifications	The raw material that enters the freezing system is previously reviewed with the aim of meeting certain quality parameters such as:	
	PHYSICAL CHARACTERISTICS Length (mm): between 60-100 Width (mm): between 40-70	SENSORY CHARACTERISTICS Color: Creamy white, characteristic of cassava Smell: Characteristic of cassava, free of odors Strange Taste: Characteristic of cassava, free of flavors Strange Texture: Firm frozen, uniform
Nutritional composition in 180g:	Energy: 290 0g Sodium: 0mg Total Carbohydrates: 72g 3g Protein: 1g	calories Fat: Fiber:
Presentation:	Primary packaging: Transparent low density polyethylene covers plus additive oxodegradable for 1-pound, 5-pound covers. Secondary packaging: Biodegradable armable cardboard boxes, 5 bags for 5 pounds and 25 pounds bags for 1 pound. Labeling covers: Product Name Supplier (company) Address, telephone, city, website Ingredient description and product preparation instructions Storage conditions Nutritional information Lot/Date of preparation and expiration	
Palletized:	Certified wooden pallets are used, each pallet contains: 90 boxes, 1-pound covers are located 25 bags per box, 5-pound covers contain 5 covers per box, therefore, each box has a net weight of 25lbs. In the fifth row of the pallet a corner must be placed in a horizontal position, it is adjusted with the suncho crossed by the pallet to give more firmness and then the vertical corners are placed on the 4 sides. In each box is located a label with specified information: Product, box weight, contents of covers per box, place of origin of the product made, destination where the product will arrive and telephone.	

Storage and transport:	Storage is done in clean and disinfected freezing rooms. With a storage temperature of -15°C (5°F). As for transport, the container must be in clean condition and disinfected, equipped with Termo King at a temperature of -20°C (-4°F). In the 40' container fit 20 pallets and 1800 boxes, each pallet contains 90 boxes; each box contains 25lbs of frozen peeled cassava.
Life:	Maintaining the conditions of storage, cold chain and safety, a shelf life of 12 months is guaranteed
Consumption Suggestions	Cook directly in a pot with boiling water, between a period of time of 15-20 minutes, until the yuca is soft, add salt to taste, drain the water. The product should be consumed cooked because there may be microorganisms harmful to health.
Unintended use	The product should not be consumed without cooking or consumed as a food supplement
Final Product Images	
Regulations	NTE INEN 2870 Traceability in the food chain fruits and vegetables. Requirements. CODEX STAN 192-1995 Codex General Standard for Food Additives (GSFA)

	CODE	REVISION: 01
	FG-AD-FT005	START DATE: 14/06/2021
	DOCUMENT NAME	GINGER FINISHED PRODUCT DATA SHEET
		
Prepared by:	Reviewed by:	Approved by:
Plant Supervisor	Adriana Villavicencio	General Manager
Product	Ginger	
Product description	Ginger or kion (Zingiber officinale) is a plant of the zingiberaceae family, whose underground stem is a horizontal rhizome highly appreciated for its aroma and spicy flavor. The plant reaches 90 cm in height, with long leaves of 20 cm. The part that is used is the root (the rhizome), peeled and without cork. It is used as a condiment, in medicinal preparations, flavor enhancer, etc.	
Process Requirements	The product is washed, disinfected, sorted and packed in cardboard boxes. Kept in refrigeration in storage and during dispatch. Ginger must: be whole, healthy, products affected by rot or deterioration that make them unfit for consumption must be excluded, be clean, and practically free of any visible foreign matter, be practically free of damage caused by pests that affect the general appearance of the product.	
Sanitized:	Treated and chlorinated water between 300 to 460 ppm	
Stored:	In cold rooms cleaned and disinfected with quaternary ammonium solution, conditioned at temperatures between 7° to 9° C (44.6° to 48.2°F)	
Transport:	It is checked and disinfected with quaternary ammonium solution and equipped with Thermo King, conditioning the environment at temperatures between 7° to 9° C (44.6° to 48.2°F)	
Packaging Conditions	Corrugated cardboard box with perforations in the lid and bottom.	
Palletizado	Certified wooden pallets are used, 77 boxes per pallet (boxes of 12 kilos) or 54 boxes per pallet (boxes of 18 kilos) are placed, in the fifth row of the pallet a corner must be placed in a horizontal position, it is adjusted with the suncho crossed by the pallet to give more firmness and then the vertical corners are placed on the 4 sides, the same ones that can be made of cardboard or plastic.	
Images of the final product		

	CODE	REVISION : 01
	FG-AD-FT006	DATE: 04/05/2021
	DOCUMENT NAME	FINISHED PRODUCT SPECIFICATIONS PARAFFIN CASSAVA
		
Prepared by:	Reviewed by:	Approved by:
Plant Supervisor	Adriana Villavicencio	General Manager
Product	Paraffin Valencia Yucca	
Product description	Cassava, or Manihot esculenta , has been cultivated in most of the tropical and subtropical areas of the American continent. Its tubers are appreciated for their content of starches of high food value. Fresh tubers are used, which are dried and brushed before the paraffin process, which must be controlled in terms of the temperature of the paraffin which must be between 150 and 160 ° C.	
Product Quality Specifications	The raw material that enters the paraffin system is previously reviewed with the aim of meeting certain quality parameters such as: Length: between 15 - 50 cm Diameter: between 4 - 8 cm Physical characteristics: no cuts in the shell or tips.	
Presentation:	The packaged product is in presentation of 20, 36, 40 or 50 lbs as indicated by the customer's purchase order.	
Life:	Maintaining storage conditions has a shelf life of 60 days.	
Palletized:	Certified wooden pallets are used, each pallet contains: 126 boxes in weight of 20 lbs, 77 boxes in weight of 36 lbs, 70 boxes in weight of 40 lbs and 54 boxes in weight of 50 lbs. In the fifth row of the pallet a corner must be placed in a horizontal position, it is adjusted with the suncho crossed by the pallet to give more firmness and then the vertical corners are placed on the 4 sides.	
Transport:	The clean and disinfected container, equipped with Termo King, keeps the environment at a temperature of 8.2°C (46.76°F). The 40' container can accommodate 20 pallets.	
Consumption Suggestions	It should be peeled and cooked in a pot with boiling water, until the yucca is soft, add salt to taste, drain the water. Use instead of cooked potatoes, either whole or pure.	

Yucca

