

DRIED MANGO FLAKES PRODUCT DATA SHEET

PART A: INTRODUCTION

Tamu fresh (Tamu a Swahili word meaning sweet) are freshly harvested and sun dried mangoes from south Eastern region of Kenya. Primarily, it's a mixture of sliced mangoes in different sizes done in ratio agreed with our buyer. They are processed under hygienic condition and supervision with relevant competent expertise being utilized to assure supply of good quality. It's primarily used in further processing.



July 2016: One of our Community Resource Persons (CRPs) demonstrating to farmers on how to use of fruit fly traps, during a farmer's workshop. July is one of the driest months in the whole of Kitui County.



July 2016: Dr. Temi Mutia (standing) the CEO Rise Kenya addressing the same mango farmers workshop.



Jan. 2017: Our staff arranging sliced mangoes into our solar drier. No additives are added to the final product.



Our solar drier has the capacity to dry 3 tons at once, after which the dried fruits are ready for the market in 12 hours.

By buying this product, you support smallholder farmers in South Eastern Kenya to sustain and improve their livelihoods.



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PART B: PRODUCT SPECIFICATIONS

Name: Product name shall be *Tamu fresh dried mango flakes*, a produce of Kenya, processed and packed by *Rise Kenya, P. O. BOX 661-90400, Mwingi- Kenya* and marketed by *Grassroots integrated marketing (EA) Ltd*

Minimum requirements: *Sound*; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded.

Clean, practically free of any visible foreign matter.

Sufficiently developed.

Free from living pests whatever their stage of development

Free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta.

Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than 20 per cent of the surface of the produce

Free from mould filaments visible to the naked eye.

Free of foreign smell and/or taste except for a slight salty taste of sodium chloride and/or calcium chloride or a slight sour taste of citric acid and a slight smell of preservatives/additives, including sulphur dioxide

Free of fermentation and abnormal external moisture.

Physical properties:	Appearance/color	golden yellow
	Foreign matter (% count)	0.1%
	Defective (%w/w)	3.5
	Texture	flaky, chewable
	Shape	Round

Chemical properties / Composition:	Moisture content, (Max)	14%
	Water activity (aW)	0.70 at 25 °C

Heavy metal Limits:	Arsenic (As), ppm, max	0.1
	Copper (Cu), ppm, max	5.0
	Lead (Pb), ppm, max	0.1
	Cadmium (Cd), ppm, max	0.02
	Mercury (Hg), ppm, max	0.01

“The home of natural sweet tasty galore ”

Microbial quality:	Yeast and mold (Max), CFUs	10,000
	Escherichia Coli in 1 g	Absent
	Salmonella species in 30g	Absent
	S. Aureus	Absent
Grading:	<p><i>Premium</i> – Obtained from the thickest portion of the flesh (“cheek”) on both sides cut parallel to the seed of the fruit.</p> <p><i>Regular</i> – Obtained from the remaining flesh after cutting the “cheeks” including the fibrous portions of the fruit</p>	
Sensory properties:	shall have the characteristic colour, aroma, and flavour of mango	
Additives:	when used shall be in accordance with the regulations established by Kenya Bureau of standards any other national authority, international regulations bodies such as the Codex Alimentarius Commission and any other governing rule in a consumer country	
Usage:	Used for further processing and as snacks	
Labelling:	As per national and codex standard for packing and food labelling	
Packaging:	Shall be packed in 1000 grams sealed food grade high density polyethylene papers and 10 packs of 1000g shall be packed in a twofold cartons. Samples are delivered in 100g sealed food grade high density polyethylene papers. They are packed in modified atmosphere with vacuum and partial nitrogen flushing.	
Shelf life:	Best before extinction of 1 year from the date of manufacture.	
Handling & storage:	General good hygienic practices and good manufacturing practices to be observed during handling. Avoid direct sunlight and high temperatures.	

PART C: TRACEABILITY SYSTEM

BATCH DEFINITION

Rise Kenya has adopted use of a Human-Readable text in its batch coding system. The batch coding system adopted is defined as follows:

First two Digits – Processed year

Next letter (Alphabetical) – Processed month

Next two Digits – processed day

Last alphanumeric digits: Shift number

Example

“The home of natural sweet tasty galore ”

16L29 – Product packed on 29th of December 2015.

Using production records, it is possible to trace a product lot in relation to its raw materials.

RECEIVING

All raw materials received shall be assigned a Goods Received Number (GRN). This number shall follow the products throughout processing up to dispatch. Records shall be maintained in each section to reflect the GRN(s) of the materials being handled.

PROCESSING

Records for receiving, washing, drying and sorting/grading shall indicate the GRN(s) of the materials handled.

PACKING

During packing, unique batch numbers shall be generated and assigned to each batch using the definition given above. With this batch code, it should be possible to trace the product to the supplier(s).

DISPATCH

Dispatch records shall indicate the destination of the product. Using these records, the product should be able to be traced to the customer's point.

BATCH SIZE

The batch size adopted by Rise Kenya is the day's production.

For more information and queries, contact;

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