

**MARKETING SPECIFICATIONS****UNCONTROLLED COPY**PROHIBITED FROM REPRODUCTION
OR DISTRIBUTION

Confidential Information: This document contains confidential information of Dole Packaged Foods Company and is subject to terms and conditions of the confidentiality and/or manufacturing or co-packing agreement between Dole Company and Packer.

PRODUCT NAME	Dried Papaya Chunks in Pouch	ITEM CODE	TBD
ISSUE NUMBER	2	ISSUE DATE	September 18, 2025
DATE REVIEWED	September 18, 2025		

GENERAL INFORMATION

INTENDED CUSTOMER	General
PRODUCT DESCRIPTION	Dried papaya chunks is the product from sound and matured papaya hygienically processed and oven-dried, with added sugar, and sodium metabisulfite, then packed in pouches.
COUNTRY OF ORIGIN	Philippines
INGREDIENTS	Papaya, Sugar, and Sodium Metabisulfite

PRODUCT SPECIFICATIONS

NET WEIGHT	5 kilograms per bag or 10 kilograms per bag
FRUIT SIZE	Width x Length x Thickness: 22.2 mm x 22.2 mm x 25.4 mm
BRIX	55.0 – 70.0 °B
MOISTURE CONTENT	11.0 – 18.0 %
SULFUR DIOXIDE (ppm)	< 500 ppm, by Titration Method

PHYSICAL CHARACTERISTICS AND DEFECTS

COLOR	Typical of dehydrated fruits and characteristic of processed papaya fruit
UNIFORMITY OF SIZE & SHAPE	Practically uniform
DEFECTS	Practically free
Small Pieces	Maximum 10% by weight with pieces smaller than 11 mm x 11 mm x 12.7 mm (L x W x Thickness)
Big Pieces	Maximum 10% by weight with pieces larger than 24 mm x 24 mm x 27 mm (L x W x Thickness)
Sticky and Clump	None
Foreign Matter	None
FLAVOR AND ODOR	Characteristic of papaya flavor and odor
TEXTURE	Not too hard, not too soft, not sticky, not soggy

**MARKETING SPECIFICATIONS****UNCONTROLLED COPY**PROHIBITED FROM REPRODUCTION
OR DISTRIBUTION

Confidential Information: This document contains confidential information of Dole Packaged Foods Company and is subject to terms and conditions of the confidentiality and/or manufacturing or co-packing agreement between Dole Company and Packer.

PRODUCT NAME	Dried Papaya Chunks in Pouch	ITEM CODE	TBD
ISSUE NUMBER	2	ISSUE DATE	September 18, 2025
DATE REVIEWED	September 18, 2025		

MICROBIOLOGICAL CHARACTERISTICS**MICROBIOLOGICAL ANALYSIS**

Total Plate Count	< 1,000 cfu/g
Yeast & Mold	< 100 cfu/g
<i>E. coli</i>	Negative per g
<i>Salmonella sp.</i>	Negative per 25 g
<i>Staphylococcus aureus</i>	Negative per g

PACKAGING

CODING	Ink jet coding on boxes
PRIMARY CONTAINER	Flexible pillow pouch
SECONDARY CONTAINER	Carton Case

STORAGE AND SHIPMENT

STORAGE	Store in a cool, dry place, not higher than 25°C. Avoid exposure to direct sunlight.
SHIPPING	Ship in an Ambient and dry container.
SHELF LIFE	1 year (12 months) at maximum 25°C under proper storage and handling.