



Technical Data Sheet

Sun-Dried Mango · Variety Keo Romeat

ORIGIN

Cambodia

HS CODE

0804.50

EDITION

2026 · v1

01 **Product Identification**

COMMERCIAL NAME	Dried Mango
SCIENTIFIC NAME	<i>Mangifera indica</i> L.
VARIETY	Keo Romeat — native Cambodian cultivar
HS CODE	0804.50
PRODUCT DESCRIPTION	Dried slices of ripened Keo Romeat mango fruit, preserved with sulphur dioxide.

02 **Origin & Raw Material**

Country of origin: Kingdom of Cambodia.

Production regions: Kampong Speu, Battambang and Odor Meanchey provinces account for more than half of national mango output. Kampong Speu is the country's leading mango-producing and processing region.

Agroclimatic context: Tropical climate; fertile, sandy soils along the Mekong River plain.

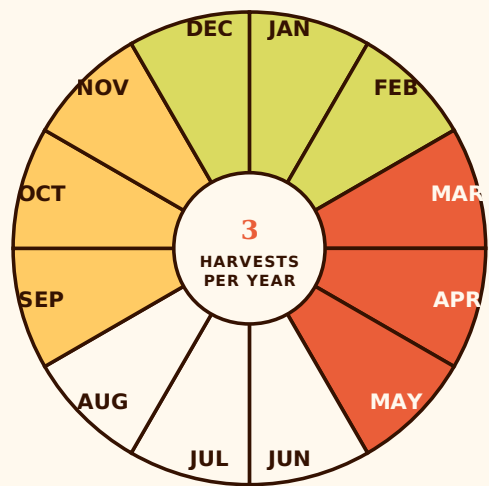
Keo Romeat is the priority variety under the FAO *One Country One Priority Product* programme for Cambodia, representing approximately 80% of national mango production during the main season and nearly 100% during the off-season harvests.

03 **Composition**

FRUIT	Mango (<i>Mangifera indica</i> , var. Keo Romeat)
PRESERVATIVE	Sulphur dioxide (E220)

04 **Raw Material Availability**

A distinctive feature of the Keo Romeat variety is its capacity for three annual harvests, ensuring year-round raw material supply.



- Main season**
MARCH - MAY
- Off-season I**
SEPTEMBER - NOVEMBER
- Off-season II**
DECEMBER - FEBRUARY
- Gap**
JUNE - AUGUST

National average yield: ~15.4 t/ha (vs. ~7 t/ha global average).

05 **Organoleptic Characteristics**

COLOUR

Yellow to orange, characteristic of the variety's bright-orange flesh.

ODOUR

Aromatic, characteristic of ripe mango; free from foreign odours.

FLAVOUR

Naturally sweet, balanced tropical profile; free from foreign flavours.

TEXTURE

Chewy, soft-firm; not hard. Naturally low- to medium-fibrous.

APPEARANCE

Dried fruit slices, uniform in appearance.

06 **Physical-Chemical Specifications**

Parameter	Specification	Test method
Total sulphur dioxide (SO₂)	148 mg/kg Well below EU limit of 1000 mg/kg (Reg. EC 1333/2008)	ISO 5522:1981
Pesticide residues	Multi-residue screen of 250+ analytes — compliant with EU Reg. 396/2005 MRLs	VLM 146:2015 GC/MS/MS, HPLC/MS/MS

07 **Heavy Metals**

Parameter	Typical value	Test method
Lead (Pb)	0.018 mg/kg	VLM 40:2009 · ICP
Cadmium (Cd)	< 0.005 mg/kg	VLM 40:2009 · ICP
Arsenic (As)	< 0.020 mg/kg	VLM 40:2009 · ICP
Mercury (Hg)	< 0.020 mg/kg	VLM 40:2009 · ICP

08 **Mycotoxins**

Parameter	Typical value	Test method
Aflatoxin B₁	< 0.25 µg/kg	VLM 92:2010 · HPLC/MS/MS
Total aflatoxins (B₁+B₂+G₁+G₂)	< 0.25 µg/kg	VLM 92:2010 · HPLC/MS/MS

09 **Microbiological Specifications**

Parameter	Typical value	Test method
Total viable count (aerobic)	70 cfu/g	BDS EN ISO 4833-1:2013
Yeasts & Moulds	< 10 cfu/g	BDS ISO 21527-2:2011
Enterobacteriaceae	< 10 cfu/g	BDS EN ISO 21528-2:2017
<i>E. coli</i> (β-glucuronidase-positive)	< 10 cfu/g	BDS ISO 16649-2:2014
<i>Salmonella</i> spp.	Not detected / 25 g	BDS EN ISO 6579-1:2017

10 **Allergen Declaration**

Contains Sulphites — sulphur dioxide (SO ₂ / E220) > 10 mg/kg. Declarable on labelling under EU Reg. 1169/2011, Annex II.	Does not contain Milk · Eggs · Soy · Gluten · Fish · Crustaceans · Tree nuts · Peanuts · Sesame · Celery · Lupin · Mustard · Molluscs.
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11 **Statements**

 GMO-free Free from genetically modified organisms. Not subject to GMO labelling under EU Reg. 1829/2003 & 1830/2003.	 No irradiation The product is not irradiated. No ingredients or processing aids used in production are irradiated.	 No nanotechnology Not produced using nanotechnology. No ingredients or processing aids used involve nanotechnology.
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Analytical values are typical of the product specification and verified by SGS Bulgaria Ltd., accredited under ISO/IEC 17025:2018 (BAS reg. No 86 ЛИ). This document is for B2B reference only and is not lot-specific. The information provided does not exonerate the buyer from independently verifying compliance with the regulations of the country of destination.