USDA-APHIS

PERFORMANCE TEST FOR MANGO HOT WATER IMMERSION TANK

1. DATE OF TEST	
2. NAME OF FACILITY	3. LOCATION
4. NAME OF FACILITY MANAGER (Type or print)	
5. TELEPHONE NUMBER ( )	6. FAX NUMBER ( )
7. FRUIT VARIETY	8. STAGE OF RIPENESS

9. TEMPERATURES AT START OF TEST

9A. THERMOSTATIC SET POINT	9B. WATER IN THE TANK	9C. FRUIT PULP (Average)	9D. AMBIENT AIR

10. SIGNATURE OF INSPECTOR	11. NAME OF INSPECTOR (Type or print)

12. NOTES

BASKET NO.: _____ TANK NO.: _____ TEST NO.: _____

Readings taken at specific times (minutes) before calibration adjustment (if any). Use 1 or 2 pulp sensors per tank. Indicate pulp sensors with an asterisk (*)

PORTABLE SENSOR NO. (Use at least 3)	CALLIBRATION ADJUSTMENT		0-1	1-2	2-3	3-4	5	30	60	75	90
		TIME									
		TEMP.									
		TIME									
		TIME									
		TIME									
		TEMP.									
		TIME									
		TEMP.									

BASKET NO.: _____ TANK NO.: _____ TEST NO.: _____

PORTABLE SENSOR NO. (Use at least 3)	CALLIBRATION ADJUSTMENT		0-1	1-2	2-3	3-4	5	30	60	75	90
		TIME									
		TEMP.									
		TIME									
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		TIME									
		TEMP.									
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		TEMP.									
		TIME									
		TEMP.									
		TIME									
		TEMP.									
		TIME									
		TEMP.									

(Use additional forms if needed.)