USDA – APHIS

PERFORMANCE TEST FOR MANGO HOT WATER IMMERSION TANK

1. DATE OF TEST: [MM/DD/YYYY]

2. NAME OF FACILITY: [FACILITY NAME]

3. LOCATION: [ADDRESS]

4. NAME OF FACILITY MANAGER (Type or print): [FACILITY MANAGER]

5. TELEPHONE NUMBER: [555-555-5555]

6. FAX NUMBER:

6. FRUIT VARIETY:

8. STAGE OF RIPENESS: ACCEPTABLE

9. TEMPERATURES AT START OF PROCESS

9A. THERMOSTATIC SET POINT	9B. WATER IN THE TANK	9C. FRUIT PULP (Average)	9D. AMBIENT AIR
118.1/115.8/115.6/115.5°F	118.2 °F	72.4 °F	86.7 °F

10. SIGNATURE OF INSPECTOR: [SIGNATURE]

11. NAME OF INSPECTOR (Type or print)

PREPROCESS: N/A START: 17:57:42 BASKET No. 1 TANK No. 1 TEST No. 1/75 Min FINISH T. 19:13:20

PORTABLE SENSOR N°.	CALIBRATION ADJUSTMENT		5	10	15	20	30	45	60	75	90
*2DL	ADD	TIME	18:02	18:07	18:12	18:17	18:27	18:42	18:57	19:12	
	0.5	TEMP	91.5	100.3	104.4	106.8	110.0	112.5	113.8	114.4	
4EL	ADD	TIME									
	0.2	TEMP	116.2	116.5	115.6	115.5	115.6	115.4	115.3	115.3	
2BM	ADD	TIME									
	0.2	TEMP	116.3	116.6	115.8	115.6	115.9	115.7	115.5	115.4	
$4FM_1$	ADD	TIME									
	0.3	TEMP	116.1	116.3	116.5	115.3	115.4	115.3	115.3	115.2	
$2CH_1$	ADD	TIME									
	0.2	TEMP	115.9	116.4	115.7	115.5	115.8	115.6	115.4	115.4	
3AH	ADD	TIME									
	0.2	TEMP	116.2	116.6	115.8	115.6	115.8	115.7	115.4	115.4	
3AM	ADD	TIME									
	0.3	TEMP	116.7	116.4	115.5	115.4	115.7	115.6	115.3	115.3	
5AL	ADD	TIME									
	0.3	TEMP	116.5	116.4	115.5	115.4	115.6	115.5	115.3	115.3	
$3CL_1$	ADD	TIME									
	0.2	TEMP	116.6	116.5	115.7	115.6	115.7	115.6	115.4	115.4	
$5CM_1$	SUBT	TIME									
	0.2	TEMP	116.8	116.9	116.0	116.0	116.2	115.6	116.0	116.0	
$3EM_1$	ADD 0.1	TEMP	116.8	116.5	115.7	115.6	115.7	115.6	115.5	115.4	
*5DH	SUBT 0.1	TEMP	93.1	101.0	104.9	102.2	110.4	112.9	114.3	114.9	