



## SPECIFICATIONS OF FRUIT PUREES & CONCENTRATES

<b>Product</b>	Organic Alphonso Mango Puree (16 Brix)	
<b>Description</b>	The product is manufactured from ripe, sound, hand-picked, selected Alphonso mangoes, free from damage, soils & cuts. Ripe mango fruits are washed, inspected, sliced & carefully pulped. The pulpy mass is heated, cooled & filled aseptically in pre-sterile aseptic bag. The whole operation is carried out with great care to retain maximum level of natural flavour & taste, simultaneously ensuring "Commercial Sterility".	
<b>Origin</b>	India	
<b>Parameter</b>		<b>Value</b>
<b>1</b>	<b>Physico-Chemical</b>	
1.1	Refractometric Brix @ 20 °C ( °Brix )	Min. 16.0
1.2	Acidity ( % As Anhydrous Citric Acid )	0.50 - 0.80
1.3	pH as Natural	3.50 - 4.00
1.4	Consistency - Bostwick @ 25°C ( Cm/30 sec )	8.0 - 13.0
1.5	Brix-Acid Ratio	20 - 40
1.6	Black Specks ( / 100 gm )	NMT 15
1.7	Brown Specks ( / 100 gm )	NMT 40
<b>2</b>	<b>Microbiological</b>	
2.1	Total Plate Count ( CFU/gm )	NMT 10
2.2	Yeast & Mould Count ( CFU/gm )	NMT 10
2.3	Coliform Count ( CFU/gm )	Absent
2.4	E. Coli ( CFU/gm )	Absent
<b>3</b>	<b>Organoleptic</b>	
3.1	Colour	Orangeish Yellow
3.2	Flavour & Taste	Characteristic of Natural Ripe Alphonso Mango, Free From Off-Flavour
3.3	Appearance	Smooth, Uniform, Homogenous, No Foreign Matter
<b>4</b>	<b>Additives &amp; Preservatives</b>	
4.1	Free from added Sugar, Preservatives & Pigments	
<b>5</b>	<b>Additional Test</b>	
5.1	Pesticide Residue & Heavy Metal - Once in a year.	
5.2	Additional, Specific Tests can be carried out on request.	
<b>6</b>	<b>Packing &amp; Labeling</b>	
6.1	Aseptic Bag-In-Steel Drums, Net Weight per drum - 220 kgs Each drum is labeled as per SGF Code of Labeling	
<b>7</b>	<b>Storage Conditions</b>	
7.1	Storage at dry Warehouse Conditions at Ambient Temperature	
<b>8</b>	<b>Shelf Life</b>	
8.1	Unopened product has a Shelf Life of 18 Months from the Date of Production under above mentioned Storage conditions.	
<b>9</b>	<b>Shipping / Container Loading</b>	
9.1	Bag-In-Drums - 80 Drums per 20 Ft Dry Container	