



SPECIFICATIONS OF FRUIT PUREES

Product	Red Papaya Puree (9 °Brix)	
Description	The product is manufactured from ripe, sound, hand-picked, selected Red Papayas, free from damage, soils & cuts. Ripe papaya 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".	
Origin	India	
Parameter		Value
1	Physico-Chemical	
1.1	Refractometric Brix @ 20 °C (°Brix)	Min. 9.0
1.2	Acidity (% As Anhydrous Citric Acid)	0.45 - 0.60
1.3	pH as Natural	3.80 - 4.20
1.4	Consistency - Bostwick @ 25°C (Cm/30 sec)	9.0 - 14.0
1.5	Brix-Acid Ratio	15 - 25
1.6	Black Specks (/ 100 gm)	NMT 20
1.7	Brown Specks (/ 100 gm)	NMT 40
2	Microbiological	
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
3	Organoleptic	
3.1	Colour	Characteristic Deep Red
3.2	Flavour & Taste	Characteristic of Natural Ripe Papaya Fruit, Free From Off-Flavour
3.3	Appearance	Smooth, Uniform, Homogenous, No Foreign Matter
4	Additives & Preservatives	
4.1	Free from added Sugar, Preservatives & Pigments	
4.2	Addition of Citric Acid about 0.35 to 0.45 % to maintain the pH of the product below 4.0	
5	Additional Tests	
5.1	Pesticide Residue & Heavy Metal - Once in a year.	
5.2	Additional, Specific Tests can be carried out on request.	
6	Packing & Labeling	
6.1	Aseptic Bag-In-Steel Drums, Net Weight per drum - 215 kgs Each drum is labeled as per SGF Code of Labeling.	
7	Storage Conditions	
7.1	Storage at dry Warehouse Conditions at Ambient Temperature	
8	Shelf Life	
8.1	Unopened product has a Shelf Life of 18 Months from the Date of Production under above mentioned Storage conditions.	
9	Shipping / Container Loading	
9.1	Bag-In-Drums - 80 Drums per 20 Ft Dry Container	