





Product Specification Sheet					
Product		Aseptic Alphonso Mango Pulp			
Description		Aseptic Alphonso Mango pulp is extracted from sound mature and selected ripened Alphonso Mango fruits. The process involves selection of ripe Alphonso mangoes, washing with disinfectant, tip cutting, final inspection of Fruits, Destoning, fine pulping, preheating, decantation or separation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside.			
Origin		India			
Finish products Ingredients		100% Alphonso Mango Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter	Specifications		
1	Organolep	otic Characteristics			
1.1	Color		Bright Orange Yellow; Typical of Alphonso Mango		
1.2	Flavor		Typical of ripe Alphonso mangowithout any off flavor		
1.3	Taste		Characteristics of ripe Alphonso mango fruit		
1.4	Appearance		Homogenous puree & free of anyforeign matter		
2	Physical and Chemical Characteristics				
2.1	⁰ Brix		Minimum 16		
2.2	Acidity as Citric Acid		0.50 - 0.65		
2.3	pH		3.60-4.20		
2.4	Consistency 20 ± 20 C (Cm/30 sec)		7-9		
2.5	Black Spec	ks per 10 g	NMT 5		
	Brown Spe	ecks per 10 g			

FRIZWELL AGRO FOODS

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	<10
3.2	Yeast & Mould Count (cfu/g)	<10
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Alphonso Mango and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 215 kg.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition