

Product Specification Sheet		
<b>Product</b>	Aseptic Totapuri Mango Concentrate	
<b>Description</b>	Aseptic Totapuri Mango Concentrate is extracted from sound mature and selected ripened Totapuri Mango fruits. The process involves selection of ripe Totapuri mangoes, washing with disinfectant, tipcutting, final inspection of Fruits, Destoning, fine pulping, preheating, decantation or separation, Evaporation 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.	
<b>Origin</b>	India	
<b>Finish products Ingredients</b>	100% Totapuri 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
<b>1</b>	<b>Organoleptic Characteristics</b>	
1.1	Color	Yellow to Bright Yellow
1.2	Flavor	Typical of ripe Totapuri mango without any off flavor
1.3	Taste	Characteristics of ripe Totapuri mango fruit
1.4	Appearance	Homogenous & free of any foreign matter
<b>2</b>	<b>Physical and Chemical Characteristics</b>	
2.1	Brix at 20°C	Minimum 28
2.2	Acidity (% as CA)	0.70 – 1.40
2.3	pH	3.60 - 4.20
2.4	Consistency 20 ± 2°C (cm/30 sec)	2 – 7
2.5	Brown specks	NMT 10
2.6	Black specks	NMT 05

## 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 Totapuri 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