

Product Specification Sheet		
Product	Aseptic Totapuri Mango Pulp	
Description	Aseptic Totapuri Mango pulp is extracted from sound mature and selected ripened Totapuri Mango fruits. The process involves selection of ripe Totapuri mangoes, washing with disinfectant, tip cutting, final inspection of Fruits, de stoning, 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% 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
1	Organoleptic Characteristics	
1.1	Color	Golden Yellow
1.2	Flavor	Typical of ripe Totapuri mangowithout any off flavor
1.3	Taste	Characteristics of ripe Totapurimango fruit
1.4	Appearance	Homogenous puree & free of anyforeign matter
2	Physical and Chemical Characteristics	
2.1	Brix at 20°C	Minimum 14
2.2	Acidity (% as CA)	0.40 - 0.70
2.3	pH	3.60-4.20
2.4	Consistency 20 ± 2°C (cm/30 sed)	7 - 9
2.5	Brown specks	NMT 10
2.6	Black specks	NMT 5

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

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#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru - 560105

GSTN: 29AAHFF5377J1ZV, info@frizwell.com, www.frizwell.com