

PRODUCT SPECIFICATION SHEET

Product Name: Freeze dried Sapota Powder

Taxonomy: Manilkara zapota

Country of Origin: India

Process: By applying best quality drying method called Freeze Drying which results in a dried product without loss of its nutrients, aroma and flavor. The product has excellent rehydrating quality in warm water

Ingredients: 100% Sapota

No additives, No preservatives

GMO free, Allergen free

PARAMETER	SPECIFICATION	TEST METHOD
Physical and Chemical Analysis		
Description	Freeze dried Sapota powder	Visual
Odour & Taste	Characteristic of ripe Sapota powder And sweet	Organoleptic
Colour	Light brown	Organoleptic
Moisture (OBD)	NMT 4%	IP
Total ash content	NMT 5%	
Microbiological Analysis		
Total plate count	NMT 10000cfu/gm	USP
Yeast & Mould	NMT 100cfu/gm	USP
E. coli	Absent/1gm	USP
Coliforms	Absent/1gm	USP
Salmonella	Absent in 25 gm	USP

FRIZWELL AGRO FOODS

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

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

Heavy Metals	
Cadmium	1.5 ppm
Lead	2.5 ppm
Mercury	1.0 ppm
Arsenic	1.1 ppm
Copper	30 ppm

As per Food Safety and Standards Authority of India

Packing	
Bags	3 layered aluminum finish pillow pouch bags, 12 micron polyester adhesive laminated to 90 micron co extruded poly film. Food grade
Labeling	Product name, product code, weight in kg, manufacturing date, best before date
Shelf Life	12 Months under specified storage condition
Storage Conditions	
Temperature	Ambient temperature, 15 ⁰ C to 25 ⁰ C
Relative Humidity	70% Max
General	Hygroscopic. Keep closed in a dry warehouse, free from infestation and not exposed to direct sunlight. Do not store adjacent to material that gives off strong odors

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