





. PRODUCT SPECIFICATION SHEET

Product Name: Freeze dried Watermelon slices

Taxonomy: Citrullus lanatus

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% Watermelon

No additives, No preservatives

GMO free, Allergen free

PARAMETER	SPECIFICATION	TEST METHOD
Physical and ChemicalAnalysis		
Description	Freeze dried Watermelon slices	Visual
Odour & Taste	Characteristic of ripe Watermelon slices, sweet and brittle texture	Organoleptic
Colour	Orangish Red	Organoleptic
Moisture (OBD)	NMT 5%	IP
Total ash content	NMT 5%	
Microbiological Analysis		
Total plate count	NMT 40000cfu/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		
	3 layered aluminum finish pillow pouch bags, 12 micron polyester	
Bags	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°C to 25°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	