

Product Specification Sheet		
Product	Frozen Alphonso Mango Chunks	
Description	Alphonso mango chunks are obtained from naturally ripened, fresh and properly matured Alphonso mango fruit. The fruit is washed selected, de nibbed, peeled, sliced, cut into chunks and frozen in IQF freezer at -35 °C or colder to ensure its quality.	
Origin	India	
Finish products	100% Alphonso Mango Chunks	
Ingredients	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	Uniformly bright yellow to orange
1.2	Taste	Characteristics of the ripe Alphonso mango and free from foreign and off odour
1.3	Appearance	Good, typical free flowing product. No raw fruit
1.4	Texture	Soft after thaw, no mushy collapsing texture is accepted after thaw
1.5	Size (mm)	20-25
2	Physical and Chemical Characteristics	
2.1	Brix (% TSS)	Min 16°
2.2	pH	Max 4.40
2.3	Foreign matter	0
2.4	F.E.V.M	0
2.5	E.V.M (Numbers)	1
2.6	Moldy	0

2.7	Unripe (white-green)	0
2.7	Overripe/oxidized (brownish to black)	0
2.8	Clumps (>5 cubes welded together)	2
3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
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 authentic 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 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

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: Frozen product should always be stored at or below -18° C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C

FRIZWELL AGRO FOODS

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