

Product Specification Sheet		
Product	Frozen Alphonso Mango Puree	
Description	Alphonso mango puree is obtained from naturally ripened, fresh and properly matured Alphonso mango fruit. The fruit is washed selected, de nibbed, peeled, passed through pulper. The pulp is pasteurized at 90 ° C. The pasteurized pulp is collected in cooling tank and filled in 1 kg LDPE food grade bags. The filled bags are blast frozen at -40 ° C. The frozen product is stored in cold storage at or below -18 ° C to ensure its quality.	
Origin	India	
Finish products Ingredients	100% Alphonso 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	Appearance	Smooth
1.2	Texture	Slightly thick
1.3	Color	Characteristic of ripe Alphonso mango
1.4	Odor	Characteristics of the ripe Alphonso mango and free from foreign and off odour
1.5	Taste	Characteristics of the ripe Alphonso mango and free from foreign and off taste
2	Physical and Chemical Characteristics	
2.1	Soluble solids (° Brix)	Min 16°
2.2	pH	3.5-4.3
2.3	Titration acidity (% citric acid)	0.3-0.8
2.4	Consistency (30 s, 20°C)	7-14
2.5	Specs	Brown <10 no. Per 10 g Black Nil per 10 g

FRIZWELL AGRO FOODS

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

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 1 kg x 10 pouches in 5 ply carton.

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

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

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