

Product Specification Sheet		
Product	Frozen Custard apple Pulp	
Description	The product is made from selected variety of Custard apple procured directly from the farm and ripened to the right texture under controlled atmospheric conditions. The Custard apple strictly confirming to the quality standards are sorted, cleaned and inspected. The pulp is deseeded to sort the petals. The petals are then packed and blast frozen and stored at -18°C	
Origin	India	
Finish products Ingredients	100% Custard Apple 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	Pulp with segments
1.2	Texture	Slightly thick
1.3	Color	Characteristic of ripe custard apple
1.4	Odor	Characteristics of the ripe custard apple and free from foreign and off odor
1.5	Taste	Characteristics of the ripe custard apple and free from foreign and off taste
2	Physical and Chemical Characteristics	
2.1	Soluble solids (⁰ Brix)	Min 20 ⁰
2.2	pH	5.00-5.60
2.3	Titration acidity (% citric acid)	0.1-0.8
2.4	Black and White Specs/100 g	Absent
2.5	Seed	Max 1/ 10 kg
2.6	Foreign Matter	Nil
2.7	Insects/Worms	Nil

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 Custard apple 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 1x10 kg pouches packed in 5 ply cartons.

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 -18⁰ C

Best Before: Twenty four months from the date of manufacturing when stored below -18⁰ C

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