



Product Specification Sheet						
Product		Frozen Muskmelon Puree				
Description		The product is derived from fresh and sound muskmelon. The fully matured muskmelon are delivered fresh to the factory. Each load is sampled for quality assurance and checked for foreign material and physical defects. The fruits are sorted, washed, deseeded, crushed, sieved by passing through 1/32 mesh size, pasteurized, packed in LDPE bags and frozen to ensure its quality				
Origin		India				
Finish products Ingredients		100% Muskmelon 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	Organole	ptic Characteristics				
1.1	Appearar	ice		Homogenous puree without foreign matter		
1.2	Color			Pale Yellow to Light reddish orange color		
1.3	Taste			Characteristics to that of ripe Muskmelon		
1.4	Aroma			Characteristics to that of ripe Muskmelon		
2	Physical and Chemical Characteristics					
2.1	⁰ Brix			6-8		
2.2	рН			4.0-5.0		
2.3	Acidity			0.1-0.4		

FRIZWELL AGRO FOODS

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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 Muskmelon 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 15 kg pails.

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 -180 C