





		Product S	pecification Sheet	
Produ	ıct	Aseptic Red Papaya Puree Cond	centrate	
Description		Aseptic Red Papaya Concentrate is extracted from sound mature and selected ripened Red Papaya fruits. The process involves selection of ripe Red Papaya, washing with disinfectant, slicing, final inspection, pulping, decantation, concentration and passing through foreign matter control such as magnetic trap, Strainer, Metal detector devices, thermal processing in PLC Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with quality and Food safety standards		
Origin		India		
Finish products		100% Red Papaya		
Ingredients		Not from GMO		
			of any kind. It does not contain any ingredients added during sidered as allergen {According to CODEX STA1- 1985- (Rev1-	
		Parameter	Specifications	
1	Organolep	tic Characteristics		
1.1	Color		Red to Deep Red	
1.2	Flavor		Typical of ripe Red Papaya withoutany off flavor	
1.3	Taste		Characteristics of ripe Red Papaya	
			Fruit	
1.4	Appearan	ce	Homogenous & free of any foreignmatter	
2	Physical a	nd Chemical Characteristics		
2.1	Brix at 20 ⁰) _C	Minimum 25	
2.2	Acidity (% as CA)		0.60 – 1.40 %	
2.3	рН		Max 4.40	
2.4	Consistency 20 ± 2 ⁰ C		2.0 - 7.0 cm/30 sec	
2.5	Brown specks		NMT 10 per 10 g	
2.5	DI O VVIII SUC	CKS	INIVIT 10 DEL 10 g	

FRIZWELL AGRO FOODS

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3	Microbiological Characteristics		
3.1	Standard Plate Count (cfu/g)	<10	
3.2	Yeast & Mould Count (cfu/g)	<10	
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 Red Papaya 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 228 kg.

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: Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition