

Natural Alphonso Mango Puree (Pulp)

The Fruit : Alphonso Mango is the best of over 1000 varieties of mangoes (*Magnifera indica*) that grow in India. The mango has a warm sweet taste, which are sometimes pleasantly tart. This fruit is also known as 'King of Mangoes' and has rich aromatic flavor. It is an excellent source of Vitamin A and C.

Peak Harvesting Season : May - June

Product Description : Alphonso Mango Puree is extracted from sound, mature and ripe Alphonso Mangoes by mechanical process and packed aseptically or hot-packed in cans or frozen under hygienic conditions

Specifications : As Under

Parameter/Product	Aseptic Alphonso Mango Puree	Canned Alphonso Mango Puree	Frozen Alphonso Puree
Chemical :			
Brix (Corrected at 20° C)	16 -19	16 -19	16 -19
Acidity (%As Citric Acid)	0.50 Minimum	0.50 Minimum	0.50 Minimum
PH	3.5 - 4.3	3.5 - 4.3	3.5 - 4.3
Brix-Acid Ratio	20 - 38	20 - 38	20 - 38
Physical :			
Consistency (Bost-wick, Cm/30 Sec. at 25°C)	8 - 15	5 -12	8 - 15
Organoleptic :			
Color	Deep Golden Yellow	Deep Golden Yellow	Deep Golden Yellow
Flavor	Typical of ripe Alphonso Mango	Typical of ripe Alphonso Mango	Typical of ripe Alphonso Mango
Taste	Wholesome & Characteristic of Alphonso Mango	Wholesome & Characteristic of Alphonso Mango	Wholesome & Characteristic of Alphonso Mango
Appearance	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter
Microbiological :			
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm	<5000 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<500 CFU/Gm
E.Coli	Nil	Nil	Nil
Other Pathogenic Micro organisms	Absent	Absent	Absent

Microbiological Status : Alphonso Mango Puree is free from any pathogenic and spoilage bacteria. Aseptic and canned products are commercially sterile.

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Packaging : Alphonso Mango Puree is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in paper cartons provided with separators. Frozen pulp is typically packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight Per Pack and Container Load

Packing	Gross Wt.(Kg)	Net Wt.(Kg)	Container Load
Aseptic pack in 55 gallon	235	215	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container
Canned pulp in carton	21.0	18.6	1000 cartons per 20' dry container
Frozen in carton	21	20	22 MT per 40' reefer

Recommended Storage Conditions : Aseptic and Canned Alphonso Mango Puree (Pulp) can be stored at ambient temperature preferably below 25° Celsius and not below 4° Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than-18° Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing, manufacturer's name and origin.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Nectars, Fruit Juice, Jams, Ice-Creams, Yoghurt, Baby Food, Bakery Products, Confectionery, Mango Pudding etc.

Shelf-life :

Canned Product : Upto 24 months

Aseptic Products : 12 months to 24 months depending upon storage conditions

Frozen Products : 24 months at recommended storage conditions. Product once thawed must not be refrozen.

Additives and Preservatives : Product is free from additives and preservatives..

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.



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