

Lychee (Litchi) Pulp

The Fruit : The Lychee (Litchi) is a small oval, heart-shaped or nearly round. It is covered by a leathery rind or pedicarp, which is pink to strawberry-red in color and rough in texture. The edible part of the fruit is a pearly white to grayish or pinkish and juicy fibrous mass.

General Description : The Lychee (Litchi) tree is slow growing, dense and round-topped with a smooth gray, brittle trunk limbs. Under ideal condition the tree may reach 40 feet high. It is leathery, pinnate leaves are divided into four to eight leaflets and are reddish when young, becoming shiny and bright green as they age.

Variety : Hybrid with pearly white to grayish or pinkish .

Season : April to June.

Description : The product is derived from firm, sound, ripe Lychee (Litchi) . It possess the characteristic flavor and taste.

Specifications : As Under

Brix refr.	: 14-17
(Corrected at 20° C)	
PH	: 4.0-4.7
Acidity (% of C/A)	: 0.2-0.7%
Sensorial	: Taste : Typical Lychee (Litchi)
	: Aroma : Typical Lychee (Litchi)
	: Color : Pearly White to Grayish or Pinkish
Microbiology	: Total Count : <1000/g Yeast : < 100/g Moulds : <10/g

Microbiological Status : Lychee (Litchi) Pulp is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : The **Lychee (Litchi) pulp** 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 5 ply cartons provided with separators. Frozen pulp is 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

Lychee (Litchi) Puree	Gross Wt.(in kg)	Net Wt.(in kg)
Aseptic pack in 55 gallon	230	210
Aseptic pack in 20 kg	21.8	20
Canned pulp in carton	21	18
Frozen in carton	21	20

Storage Recommendations : Lychee (Litchi) puree 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 , along with storage instruction are printed on the label, affixed to each drum/box.

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 Juices, Jams etc.

Shelf-life : Eighteen months from the date of manufacturing when stored below 15°C.

Preservatives : Product is free from added sugar, added color & preservative of any class.

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.



FRUIT PULP