

Natural Red & Yellow Papaya Pulp/Purees/Concentrate

The Fruit : Papaya (*Carica papaya*) is a long bulbous fruit with a point at the broad end. This large fruit has a thin greenish skin, which encloses a yellowish orange to pinkish red colored flesh. The centre of the fruit is a hollow with black rounded seeds.

Peak Harvesting Season : February To May and November to December.

Product Description : Papaya Puree is derived from firm, sound, ripe Yellow and Red Papaya It possess the characteristic flavor and taste. Papaya Concentrate is obtained by removal of water from Papaya Puree in a vacuum evaporator.

Specifications : As Under

Parameter/Product	Aseptic Papaya Puree	Canned Papaya Puree	Frozen Papaya Puree	Aseptic Papaya Concentrate
Chemical :				
Brix (Corrected at 20° C)	9 - 11	9 - 11	9 - 11	24 - 25
Acidity (% As Citric Acid)	0.40 - 0.50	0.40 - 0.50	0.40 - 0.50	1.0 - 1.2
PH	4.0 - 4.8	4.0 - 4.8	4.0 - 4.8	3.8 - 4.2
Brix-Acid Ratio	20 - 30	20 - 30	20 - 30	20 - 25
Physical :				
Consistency (Bost-wick, Cm/30 Sec. at 25°C)	6 - 10	6 - 10	6 - 10	3 - 6
Organoleptic :				
Color	Red or Yellow	Red or Yellow	Red or Yellow	Red or Yellow
Flavor	Typical of ripe Papaya	Typical of ripe Papaya	Typical of ripe Papaya	Typical of ripe Papaya
Taste	Wholesome & Characteristic of Papaya	Wholesome & Characteristic of Papaya	Wholesome & Characteristic of Papaya	Wholesome & Characteristic of Papaya
Appearance	Homogenous, smooth & free from foreign matter	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	<10 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<500 CFU/Gm	<10 CFU/Gm
E.Coli	Nil	Nil	Nil	Nil
Other Pathogenic Micro organisms	Absent	Absent	Absent	Absent

Microbiological Status : Red & Yellow Papaya Pulp/Purees/Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : The **Red & Yellow Papaya Pulp/Purees/Concentrate** 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 and Container Load :

Red & Yellow Papaya Puree (Pulp)	Gross Wt.(Kg)	Nett Wt.(Kg)	Container Load
Aseptic pack in 55 gallon	230	210	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
Red & Yellow Papaya Concentrate	Gross Wt.(Kg)	Nett Wt.(Kg)	Container Load
Aseptic pack in 55 gallon	240	220	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container

Recommend Storage Conditions : **Red & Yellow Papaya Pulp/Purees/Concentrate** 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, 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.



**FRUIT
PULP**