

Emperor



THE BEST CHOICE...

Emperor

Sweetened KESAR Mango Puree

SPECIFICATIONS

Chemical :

Brix (Corrected at 20°C)	: 22 – 24
Acidity (% as Citric Acid)	: 0.50 (min.)
pH	: 3.5 – 4.5
Brix Acid Ratio	: 36 – 48

Physical	: Consistency (Bost-wick,
Cm/30 Sec. at 25°C)	: 11 – 15

Organoleptic :

Color	: Saffron Yellow
Flavor	: Typical of ripe Kesar Mango
Taste	: Wholesome & characteristic of Kesar Mango
Appearance	: Homogenous, smooth & free from foreign matter

Microbiological:

Total Plate Count	: <50 CFU/Gm
Yeast & Mould	: <10 CFU/Gm
E.Coli	: Absent
Other Pathogenic Micro Organisms	: Absent

Packaging :

Sweetened Mango Puree/Pulps are normally packed in 850 Gms. Cans. 24 Cans of 850 Gms. are packed in a carton. Shrink wrapped tray of 6 x 850 Gms. Cans also can be provided.

Container Load :
24 x 850 Gms. Cans Per Carton/860 Cartons per 20' Dry Container.

Recommended Storage :
Sweetened Canned Mango Puree/Pulp can be stored in ambient temperature, preferably not above 25° C for prolonged shelf life. The storage area must be dry and free from direct exposure sunlight.

Labelling :
Each Can will be labelled with multi-colored full wrap-around label bearing either our or Customer's Brand.

Applications :
Fruit Syrup, Confectionary, Deserts, Ice-Creams, Pudding etc.

Shelf-life :
Upto 24 Months when stored under ideal storage conditions.

Additives & Preservatives :
Only additives are Sugar and Citric Acid. No preservatives are added.

Pesticide Residues :
In conformance with WHO recommendations & EU directives.

Sweetened ALPHONSO Mango Puree

SPECIFICATIONS

Chemical :

Brix (Corrected at 20°C)	: 22 – 24
Acidity (% as Citric Acid)	: 0.50 (min.)
pH	: 3.5 – 4.5
Brix Acid Ratio	: 36 – 48

Physical	: Consistency (Bost-wick,
Cm/30 Sec. at 25°C)	: 10 – 15

Organoleptic :

Color	: Golden Yellow
Flavor	: Typical of ripe Alphonso Mango
Taste	: Wholesome & characteristic of Alphonso Mango
Appearance	: Homogenous, smooth & free from foreign matter

Microbiological :

Total Plate Count	: <50 CFU/Gm
Yeast & Mould	: <10 CFU/Gm
E.Coli	: Absent

Other Pathogenic
Micro Organisms : Absent

Packaging :

Sweetened Mango Puree/Pulps are normally packed in 850 Gms. Cans. 24 Cans of 850 Gms. are packed in a carton. Shrink wrapped tray of 6 x 850 Gms. Cans also can be provided.

Container Load :
24 x 850 Gms. Cans Per Carton/860 Cartons per 20' Dry Container.

Recommended Storage :
Sweetened Canned Mango Puree/Pulp can be stored in ambient temperature, preferably not above 25° C for prolonged shelf life. The storage area must be dry and free from direct exposure sunlight.

Labelling :
Each Can will be labelled with multi-colored full wrap-around label bearing either our or Customer's Brand.

Applications :
Fruit Syrup, Confectionary, Deserts, Ice-Creams, Pudding etc.

Shelf-life :
Upto 24 Months when stored under ideal storage conditions.

Additives & Preservatives :
Only additives are Sugar and Citric Acid. No preservatives are added.

Pesticide Residues :
In conformance with WHO recommendations & EU directives.

Emperor Foodex Limited

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