

Natural Tamarind Juice Concentrate

The Fruit : Tamarind, also known as "Indian date" is the secret ingredient in Worcestershire Sause and an indispensable spice in Indian kitchens. The fruit is 3 - 8 inch long, brown, irregularly curved pods are borne in abundance along the new branches. As the pods mature, they fill out somewhat and the juicy, acidulous pulp turns brown or reddish-brown. When fully ripe, the shells are brittle and easily broken. The pulp dehydrates to a sticky paste enclosed by a few coarse stands of fiber. The pods may contain from 1 to 12 large, flat, glossy brown, obovate seeds embedded in the brown, edible pulp. The pulp has a pleasing sweet/sour flavor and is high in both acid and sugar. It is also rich in vitamin B and high in calcium. There are wide differences in fruit size and flavor in seedling trees. Indian types have longer pods with 6 - 12 seeds, while the West Indian types have shorter pods containing only 3 - 6 seeds.

General Description : Tamarind concentrate is a pure extract of tamarind fruit of known variety of Tamarindus indica linn. The product tamarind concentrate is obtained by evaporation of water from Tamarind extract/pulp under vacuum. The preparation process includes washing, cooking with water, refining with filter press and filter clothes. The juice so extracted is then fed into vacuum concentrator to get the desired Brix about 65%-70% solids.

The process ensures that the natural flavor and aroma of the fruit is retained and also retains the natural tang and purity of tamarind.

Variety : Hybrid with brown colour

Season : February to June

Description : The product is derived from firm, sound, ripe Tamarind. It possess the characteristic flavour and taste.

Specifications : As Under

Name of Product

Tamarind Concentrate

Variety	Indian	
Colour		Brown
Flavour & Taste	Characteristic of Tamarind	
Total Soluble Solids	64 - 66 brix (Corrected at 20 C)	
Acidity (% as Tartric Acid)	11.0 ± 2.0	
PH	2.3 ± 0.4	
Ingredients	Tamarind Pulp	
Total Plate Count (CFU/Gm)	Max 50/Gm	
Yeast and Mould (CFU/Gm)	Max 50/Gm	
E.Coli (CFU/Gm)	Nil	

Microbiological Status : Tamarind Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : Tamarind Concentrate is packed in hermetically sealed food grade HDPE -plastic containers to retain the quality and characteristics of tamarind fruit. It is available in pack sizes of 25 kg, 50 kg, 60 kg. And 245 Kg. bulk packs in food grade drums

Weight Per Pack :

	Gross Wt. (in Kg.)	Net Wt. (in Kg.)
Pack in 25 kg	26	25
Pack in 50 kg	52.5	50
Pack in 60 kg	63	60
Pack in 245 Kg	260	245

Storage Recommendations : Tamarind Concentrate can be stored at ambient temperature.

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 : The Tamarind concentrate is used in a variety of food preparations conveniently for making soups, sauces, marinades and chutneys. It is also used in making Tamarind juice/drink in many Western Countries. The marine processing industry uses tamarind in pickling of fish.

The Tamarind concentrate is a potential ingredient in tropical and subtropical fruit juices and soft drink concentrates.

Storage : It should be stored at cool & dry place below 20°C. Preferably below 15°C. for extended shelf life.

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 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.

O R I G I N

FRUIT
PULP