

Product Specification Sheet		
Product	Aseptic Red Papaya Puree	
Description	Aseptic Red Papaya puree is extracted from sound mature and selected ripened Red Papaya fruits. The process involves selection of ripe Red Papaya, washing with disinfectant, cutting, inspection, pulping, decantation or separation and passing through foreign matter control such as magnetic trap, Strainer, Metal detector devices, thermal processing in PLC Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with quality and Food safety standards	
Origin	India	
Finish products Ingredients	100% Red Papaya Puree Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Color	Red
1.2	Flavor	Typical of ripe Red Papaya without any off flavor
1.3	Taste	Characteristics of ripe Red Papaya fruit
1.4	Appearance	Homogenous puree & free of any foreign matter
2	Physical and Chemical Characteristics	
2.1	Brix at 20°C	Minimum 9
2.2	Acidity (% as CA)	0.30 – 0.60
2.3	pH	3.50-4.20
2.4	Consistency 20 ±2°C	7.0-14.0
2.5	Brown specks	NMT 10
2.6	Black specks	Nil

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#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru – 560105

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	<10
3.2	Yeast & Mould Count (cfu/g)	<10
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Red Papaya and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 215 kg.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition

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