

Product Specification Sheet		
Product	Aseptic Kesar Mango Pulp	
Description	Aseptic Kesar Mango pulp is extracted from sound mature and selected ripened Kesar Mango fruits. The process involves selection of ripe Kesar mangoes, washing with disinfectant, tip cutting, final inspection of Fruits, Destoning, fine pulping, preheating, decantation or separation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside.	
Origin	India	
Finish products Ingredients	100% Kesar Mango 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	Saffron Yellow; Typical of Kesar Mango
1.2	Flavor	Typical of ripe Kesar mangowithout any off flavor
1.3	Taste	Characteristics of ripe Kesar mango fruit
1.4	Appearance	Homogenous puree & free of any foreign matter
2	Physical and Chemical Characteristics	
2.1	^o Brix	Minimum 16
2.2	Acidity as Citric Acid	0.50 – 1.0
2.3	pH	3.60-4.20
2.4	Consistency 20 ± 20 C (Cm/30 sec)	9-16
2.5	Black Specks per 10 g Brown Specks per 10 g	NMT 5

FRIZWELL AGRO FOODS

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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 Kesar Mango 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