


	FINISHED PRODUCT SPECIFICATION ASEPTIC ALPHONSO MANGO PUREE	Document No.	ABC/QA/FP/01
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Product Name: Aseptic Alphonso Mango Puree Specifications:

Description: Aseptic Alphonso Mango puree is extracted from sound mature and selected ripened Alphonso Mango fruits. The process involves selection of ripe Alphonso mangoes, 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.

Parameter	Specification	Expressing as	Unit
Organoleptic	Color	Orange yellow	-
	Flavor	Typical of ripe Alphonso mango without any off flavor	-
	Taste	Characteristics of ripe Alphonso mango fruit	-
	Appearance	Homogenous puree & free of any foreign matter	-
Physical	Brix at 20 ⁰ C	Minimum 16	⁰ B
	Acidity (% as CA)	0.45 – 0.80	%
	pH	3.50 – 4.0	-
	Consistency 20 ± 2 ⁰ C	8 – 12	Cm/30sec
	Brown specks	NMT 10	Per 10gm
	Black specks	Nil	Per 10gm
Microbiological	Total Plate Count	< 10	CFU / ml
	Yeast & Mould	< 10	CFU / ml
	Coliforms	Absent	Per ml
	E. coli	Absent	Per ml
	Salmonella	Absent	Per 25 ml
	L.monocytogenes	Absent	Per 25 ml
	Vibrio cholerae	Absent	Per 25 ml
Packing	Alphonso Mango Puree is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum		
Weight	Product Net weight: 215kgs / or as per customer requirement.		
Loadability	80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)		
Storage Instruction	Aseptic Alphonso mango puree should be stored at ambient temperature and not below 4 ⁰ C. Avoid exposure to higher temperature and sunlight.		

PREPARED BY	APPROVED BY
S. Saranganan.	

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Handling Instruction	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.
Shelf life	Best before 24 months from the date of manufacturing
Country of origin	India
Legal/ Safety Declaration:	Product is free of GMO, Allergen & produced under strict conditions of GMP & Food Safety complying with FSSAI, EU standards. Product is also fully compliant of AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.
Dietary	Product is suitable for all vegetarians & Vegans
Intended Use	Our product is not meant for direct consumption. Industry may use our product as a raw material.
Certifications	Product is Produced in a FSSC: 22000; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.

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