



ABC Fruits,

Ankinayanapalli village & Post, On Bangalore – Chennai Highway,
Bargur, Krishnagiri (T.K & D.T), Tamilnadu, India. Pin-635104.

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SPECIFICATIONS OF FRUIT PUREES & CONCENTRATES

Product	Aseptic Papaya Concentrate (Min 25 ° Brix)	
Variety	TAIWAN, WASHINGTON	
Origin	India	
	Parameter Group	Range Value
1	PHYSICO-CHEMICAL	
1.1	Refractometric Brix @ 20 Deg Cel	Min 25.0
1.2	Acidity (% As Anhyd. Citric Acid)	0.95 - 1.10
1.3	pH As Natural	3.6 - 4.0
1.4	Consistency - Bostwick (cm / 30 sec)	3.0 – 5.0
1.5	Brix-Acid Ratio	30 – 40
1.6	Black Specks (/ 10 gm)	<3
1.7	Brown Specks (/ 10 gm)	<5
2	MICROBIOLOGICAL	
2.1	Total Plate Count (CFU/gm)	<10
2.2	Yeast & Mould Count (CFU/gm)	<10
2.3	Coliform Count (CFU/gm)	Absent
3	ORGANOLEPTIC	
3.1	Colour	Red,Orangish yellow, Yellow
3.2	Flavour & Aroma	Typical Desert Quality Papaya
3.3	Appearance	Homogenous, No Foreign Matter
4	PACKING	
4.1	Aseptic Bag-In-Steel Drums – Net 225 kgs	
5	CONTAINER LOADING	
5.1	Bag-In-Drums - 80 Per 20 Foot Dry Container	
6	STORAGE	
6.1	Recommended Storage Temperature - @ 10 Deg. Cel.	
6.2	Maximum Storage Temperature - @ 25 Deg Cel	
7	SHELF LIFE	
7.1	24 Months @ 10 Deg Cel.	
7.2	18 Months @ 25 Deg Cel.	

Others:

Does not contain added flavors, colors, Food preservatives, etc.