



ABC Fruits,

Ankinayanapalli village & Post, On Bangalore – Chennai Highway,

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## SPECIFICATIONS OF FRUIT PUREES & CONCENTRATES

<b>Product</b>	<b>Aseptic Papaya Puree ( Min 9 ° Brix )</b>	
<b>Variety</b>	<b>TAIWAN, WASHINGTON</b>	
<b>Origin</b>	<b>India</b>	
	<b>Parameter Group</b>	<b>Range Value</b>
<b>1</b>	<b>PHYSICO-CHEMICAL</b>	
1.1	<b>Refractometric Brix @ 20 Deg Cel</b>	Min 9.0
1.2	<b>Acidity (% As Anhyd. Citric Acid )</b>	0.45 - 0.60
1.3	<b>pH As Natural</b>	3.75 - 4.0
1.4	<b>Consistency - Bostwick ( cm / 30 sec )</b>	8.0 – 12.0
1.5	<b>Brix-Acid Ratio</b>	50-66
1.6	<b>Black Specks ( / 10 gm )</b>	<3
1.7	<b>Brown Specks ( / 10 gm )</b>	<5
<b>2</b>	<b>MICROBIOLOGICAL</b>	
2.1	<b>Total Plate Count ( CFU/gm )</b>	<10
2.2	<b>Yeast &amp; Mould Count ( CFU/gm )</b>	<10
2.3	<b>Coliform Count ( CFU/gm )</b>	Absent
<b>3</b>	<b>ORGANOLEPTIC</b>	
3.1	<b>Colour</b>	Red,Orangish yellow, Yellow
3.2	<b>Flavour &amp; Aroma</b>	Typical Desert Quality Papaya
3.3	<b>Appearance</b>	Homogenous, No Foreign Matter
<b>4</b>	<b>PACKING</b>	
4.1	<b>Aseptic Bag-In-Steel Drums – Net 215 kgs</b>	
<b>5</b>	<b>CONTAINER LOADING</b>	
5.1	<b>Bag-In-Drums - 80 Per 20 Foot Dry Container</b>	
<b>6</b>	<b>STORAGE</b>	
6.1	<b>Recommended Storage Temperature - @ 10 Deg. Cel.</b>	
6.2	<b>Maximum Storage Temperature - @ 25 Deg Cel</b>	
<b>7</b>	<b>SHELF LIFE</b>	
7.1	24 Months @ 10 Deg Cel.	
7.2	18 Months @ 25 Deg Cel.	

**Others:**

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