

## ABC Fruits, Bargur, Krishnagiri, Tamil Nadu – India Finished Product Specification (Edition:01)

Finished Product Specification: Aseptic Alphonso Mango Puree					
Version: 2.00	Issue Date: 15/04/2021	Doc. Code.	ABC/QA/FP/01	Page.1 of 2	

## Product Name: Aseptic Alphonso Mango Puree:

**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, 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. 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 / Limits	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 &	Composition / Ingredient	Alphonso Mango	100 %	
Chemical	Brix at 20°C	Minimum 16	0B	
	Acidity (% as CA)	0.45 - 0.90	%	
	рН	3.50 - 4.00	-	
	Consistency 20 ± 2°C	8 - 13	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	

Prepared by

Approved by

Seetta.



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Finished Proc	luct Specification: Asepti	c Alphonso Ma	ngo Puree	
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Alphonso Mango Puree is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum Product Net weight: 215kgs / or as per customer requirement. 80 Drums Per 20' Container ( With Pallet or Without pallet packing - optional) Aseptic Alphonso mango puree should be stored at ambient temperature and not below		
Product Net weight: 215kgs / or as per customer requirement.80 Drums Per 20' Container ( With Pallet or Without pallet packing - optional)		
80 Drums Per 20' Container ( With Pallet or Without pallet packing - optional)		
Aseptic Alphonso mango puree should be stored at ambient temperature and not below		
4ºC. Avoid exposure to higher temperature and sunlight.		
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.		
Best before 24 months from the date of manufacturing		
Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, Best before , As per buyers instructions and meeting the requirements of FSSAI – Packaging and Label regulations / SGF/ IRMA code of labeling / or as per Statutory & regulatory requirements of destination country.		
At ambient condition without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.		
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.		
India		
Product is suitable for all Vegans & Vegetarians		
Our product is not meant for direct consumption. Industry may use our product as a raw material.		
Product is Produced in a FSSC: 22000; SGF; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.		

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