

MANGO PUREE

PRODUCT	MANGO PUREE SINGLE STRENGTH		
PRODUCT DESCRIPTION	MANGO puree is made from MANGO fruit, which are heat treated and filter-finished. The puree is sterilized under aseptic conditions and aseptically filled into multilayer foil laminate aseptic bags which are packed into steel drums. The product is physically, chemically and microbiologically sound, and manufactured to comply with current good manufacturing practices and under strict sanitary conditions to assure good product definitions.		
ORGANOLEPTIC / SENSORY	Color	Yellowish Orange	
	Appearance	Homogenous uniformly free flowing	
	Flavor / Taste	Typical ripe Mango	
PHYSICAL /CHEMICAL CHARACTERISTICS	Brix (°)	14 - 16	
	pH	3.5 - 4.5	
	Acidity (%)“as anhyd. Citric Acid”	0.4 - 1.0	
	B/A Ratio	13 - 45	
	Bostwick (cm/30 sec)	8 - 12	
MICROBIOLOGY CHARACTERISTICS	Total Plate Count	≤ 10 CFU/ml	
	Yeast & Mold Count	≤ 10 CFU/ml	
	Anaerobic Bacteria	≤ 10 CFU/ml	
	Coliform	Not detected	
	TAB	≤ 10 CFU/ 10 ml	
ADDITIVES	FREE		
PRESERVATIVES	FREE		
STANDARD HEAVY METALS	In accordance with EU legislations		
RESIDUES	In accordance with EU legislations		
STORAGE CONDITION	Ambient Temperature (at 25 °C or below) Drum should not be exposed to direct sunlight		
SHELF LIFE	18 Months		
PRODUCTION SEASON	AUGUAT-SEPTEMBER		
PACKAGING	Dual Layer Aseptic Bag in Food Grade Steel Conical Drum		
	Net Weight:	220	KG
	Gross Weight:	233	KG
	20 FT DRY FCL	80	Drums