Natural Totapuri Mango Puree (Pulp) & Concentrate

The Fruit : Totapuri Mangoes (Magnifera indica) are oblong with prominent beak in shape and about 6 - 8 inches long. There is a central large seed surrounded by the pulp, which ranges from pale to bright yellow. The mango has a rich aromatic flavour and is delicious in which sweetness and acidity are delicately blended. It is a good source of Vitamin A and C.

Peak Harvesting Season : May to July

Product Description : Totapuri Mango Puree is extracted from sound, mature and ripe Totapuri Mangoes by mechanical process and packed aseptically or hot-packed in cans or frozen under hygienic conditions . Totapuri Mango Concentrate is obtained by removal of water from Totapuri Mango Puree in a vacuum evaporator.

Specifications : As Under

Parameter/Product	Aseptic Totapuri Mango Puree	Canned Totapuri Mango Puree	Frozen Totapuri Mango Puree	Aseptic Totapuri Mango Concentrate
Chemical :				
Brix (Corrected at 20° C)	14 Minimum	14 Minimum	14 Minimum	28±1
Acidity (%As Citric Acid)	0.40 Minimum	0.40 Minimum	0.40 Minimum	0.80 Minimum
PH	3.5 - 4.4	3.5 - 4.4	3.5 - 4.4	3.5 - 4.4
Brix-Acid Ratio	23 - 35	23 - 35	23 - 35	23 - 35
Physical :				
Consistency (Bost-wick, Cm/30 Sec. at 25°C)	8 - 15	5 -12	8 - 15	< 10
Organoleptic :				
Color	Deep Yellow	Deep Yellow	Deep Yellow	Deep Yellow
Flavor	Typical of ripe Totapuri Mango	Typical of ripe Totapuri Mango	Typical of ripe Totapuri Mango	Typical of ripe Totapuri Mango
Taste	Wholesome & Characteristic of Totapuri Mango	Wholesome & Characteristic of Totapuri Mango	Wholesome & Characteristic of Totapuri Mango	Wholesome & Characteristic of Totapuri Mango
Appearance	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter
Microbiological :				
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm	<5000 CFU/Gm	<10 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<500 CFU/Gm	<10 CFU/Gm
E.Coli	Nil	Nil	Nil	Nil
Other Pathogenic Micro organisms	Absent	Absent	Absent	Absent

ORIGIN
Pure natural Pulp extracted from Totapuri Mango Fruit
Mango
FRUIT PULP

Microbiological Status : Totapuri Mango Puree (pulp) & Concentrate is free from any pathogenic bacteria. Aseptic and canned products are commercially sterile.

Packaging : Totapuri Mango Puree (pulp) & Concentrate is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in 5 ply cartons provided with separators. Frozen pulp is packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight Per Pack and Container Load :

Totapuri Mango Puree (Pulp)	**Gross Wt.(Kg)**	**Nett Wt.(Kg)**	**Container Load**
Aseptic pack in 55 gallon	235	215	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container
Canned pulp in carton	21.0	18.6	1000 cartons per 20' dry container
Frozen in carton	21	20	22 MT per 40' reefer
Totapuri Mango Concentrate	**Gross Wt.(Kg)**	**Nett Wt.(Kg)**	**Container Load**
Aseptic pack in 55 gallon	248	228	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container

Recommend Storage Conditions : Totapuri Mango Puree (Pulp) & Concentrate can be stored at ambient temperature preferably below 25° Celsius and not below 4° Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than -18° Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing, manufacturer's name and origin.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Nectars, Fruit Juice, Jams, Ice-Creams, Yoghurt, Baby Food, Bakery Products, Confectionery, Mango Pudding etc.

Shelf-life :

Canned Product : Upto 24 months

Aseptic Products : 12 months to 24 months depending upon storage conditions

Frozen Products : 24 months at recommended storage conditions. Product once thawed must not be refrozen.

Additives and Preservatives : Product is free from additives and preservatives..

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.

ORIGIN

FRUIT PULP