

SPECIFICATION OF ASEPTIC ALPHONSO MANGO PULP (Min 16° Brix)		
Product :	Aseptic Alphonso Mango Puree (Min 16° Brix)	
Variety :	Tamilnadu/Karnataka	
Origin :	INDIA	
	Parameter Group	Range Value
1	PHYSICO-CHEMICAL	
1.1	Refractometric Brix @ 20°C (° Brix)	Min. 16.0
1.2	Acidity (% As Anhyd. Citric Acid)	0.50 - 0.80
1.3	pH as Natural	3.5 - 4.0
1.4	Consistency – Bostwick (cm / 30 sec)	8.0 – 12.0
1.5	Brix-Acid Ratio	25 – 40
1.6	Black Specks (10gm)	NMT 05
1.7	Brown Specks (10gm)	NMT 10
2	MICROBIOLOGICAL	
2.1	Total Plate Count (cfu/gm)	NMT 10
2.2	Yeast & Mould Count (cfu/gm)	NMT 10
2.3	Coliform Count (cfu/gm)	Absent
2.4	E.coli Count (cfu/gm)	Absent
3	ORGANOLEPTIC	
3.1	Colour	Yellowish Orange
3.2	Flavour & Aroma	Typical Desert Quality Alphonso Mango
3.3	Appearance	Homogenous, No Foreign Matter
3.4	Taste	Typical Alphonso Mango
4	PACKING	
4.1	Aseptic Bag-In-MS Drums – Net 215 kgs	
5	CONTAINER LOADING	
5.1	Bag-In-Drums - 80 Drums Per 20 Foot Dry Container	
6	STORAGE	
6.1	Recommended Storage Temperature at 25°C.	
6.2	Maximum Storage Temperature at Ambient temperature	
7	SHELF LIFE	
7.1	24 Months at 25°C from date of manufacturing	
7.2	18 Months at Ambient temperature from date of manufacturing	

Others: - The product is commercially sterile, free from pathogenic microorganism, added sugar, dystuff, synthetic flavour, and stabilizers and fit for human consumption.