

SPECIFICATION OF ASEPTIC TOTAPURI MANGO PULP (Min 14° Brix)		
Product :	Aseptic Totapuri Mango Puree (Min 14° Brix)	
Variety :	Tamil Nadu /Karnataka/Andhra Pradesh	
Origin :	INDIA	
	Parameter Group	Range Value
1	PHYSICO-CHEMICAL	
1.1	Refractometric Brix @ 20 Deg Cel	Min 14.0
1.2	Acidity (% As Anhyd. Citric Acid)	0.40 - 0.60
1.3	pH as Natural	3.5 - 4.2
1.4	Consistency – Bostwick (cm / 30 sec)	7.0 – 11.5
1.5	Brix-Acid Ratio	25 – 40
1.6	Black Specks (10 gm)	NMT 05
1.7	Brown Specks (10 gm)	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	Bright Golden Yellow
3.2	Flavour & Aroma	Typical Desert Quality Totapuri Mango
3.3	Appearance	Homogenous, No Foreign Matter
3.4	Taste	Typical Totapuri Mango
4	PACKING	
4.1	Aseptic Bag-In-MS Drums – Net 215 kgs	
5	CONTAINER LOADING	
5.1	Bag-In-Drums - 80 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.