

<b>SPECIFICATION OF CANNED TOTAPURI MANGO PULP (Min 14° Brix)</b>		
<b>Product :</b>	Canned Totapuri Mango Puree (Min 14° Brix)	
<b>Variety :</b>	Tamil Nadu /Karnataka/Andhra Pradesh	
<b>Origin :</b>	India	
	<b>Parameter Group</b>	<b>Range Value</b>
<b>1</b>	<b>PHYSICO-CHEMICAL</b>	
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
<b>2</b>	<b>MICROBIOLOGICAL</b>	
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
<b>3</b>	<b>ORGANOLEPTIC</b>	
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
<b>4</b>	<b>PACKING</b>	
4.1	A10 OTS Cans – Net 3.1Kg	
<b>5</b>	<b>CONTAINER LOADING</b>	
5.1	6 Cans X 3.1Kg = 18.6Kgs Net per carton; 1,000 cartons per 20' container	
<b>6</b>	<b>STORAGE</b>	
6.1	Recommended Storage Temperature - at 25°C	
6.2	Maximum Storage Temperature - at Ambient Temperature	
<b>7</b>	<b>SHELF LIFE</b>	
7.1	24 Months from the date of manufacturing	