

<b>SPECIFICATION OF ASEPTIC TOTAPURI MANGO CONCENTRATE (Min 28° Brix)</b>		
<b>Product :</b>	Aseptic Totapuri Mango Concentrate (28° Brix)	
<b>Variety :</b>	Tamil Nadu /Andhra Pradesh/ / Karnataka	
<b>Origin :</b>	INDIA	
	<b>Parameter Group</b>	<b>Range Value</b>
<b>1</b>	<b>PHYSICO-CHEMICAL</b>	
1.1	Corrected Brix @ 20° C (° Brix )	28.0 – 30.0
1.2	Acidity (% As Anhyd. Citric Acid )	0.80 - 1.20
1.3	pH As Natural	3.50 - 4.00
1.4	Consistency , Bostwick ( cm / 30 sec )	4.0 – 8.0
1.5	Brix-Acid Ratio	20.0 – 40.0
1.6	Black Specks (10gm)	NMT 05
1.7	Brown Specks(10gm)	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	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	Aseptic Bag-In-MS Drums – Net 228 kgs	
<b>5</b>	<b>CONTAINER LOADING</b>	
5.1	Bag-In-Drums - 80 Per 20 Foot Dry 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 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.