

PRODUCT SPECIFICATION

Product Name	Alphonso Mango Pulp
Definition	Alphonso mango pulp is a thick, smooth purée made from ripe Alphonso mangoes. This commercially Sterile pulp is extracted from fully ripened Alphonso mangoes, often called as "King of Mangoes", renowned for their rich sweetness, golden-orange color, and aromatic flavor, and primarily grown in South India. Fresh harvested Mango fruits are quickly transported to the fruit processing plant, are received after inspection and selected high-quality fruits go to the controlled ripening chambers. Fully ripened Mango fruits are then washed, pulped, centrifuged, homogenized, thermally processed and packed in cans, hermetically sealed and retorted.

Organoleptic Characteristics

01	Colour	Bright Orangish Yellow
02	Aroma & Flavor	Characteristic prominent aroma of natural ripe Alphonso mangoes and free from fermented & off- flavor
03	Appearance	Smooth, Uniform and free from Fiber, Foreign matter.
04	Taste	Characteristic typical acetic and sweet taste of natural ripe Alphonso Mango. Also free from off taste
05	Pulping	Passed through min 1/32" sieve

Physical and Chemical Characteristics

01	Brix @ 20° C	Min 16° Brix
02	Acidity as % Citric Acid W/W	0.55 – 0.7 %
03	pH @ 20° C	3.6 – 4.0
04	Consistency at 20°C by Bostwick method	9.0 – 13.0 cm
05	Black Specks per 10 gm	NIL
06	Brown Specks per 10 gm	<5
07	Vacuum	7-8 Inc/Hg
08	Head Space	<5 mm

Microbiological Limits

01	Total Plate Count (TPC)	<10 cfu / gm
02	Yeast & Mould Count	Absent / gm
03	E-Coli	Absent / gm
04	Coli form Count	Absent / gm

Indented Use

Product Usages	Alphonso mango Pulp is used as a base raw-material in Food Industry and is commonly used in beverages, desserts, ice creams, yogurts, and bakery products. Mango Pulp s perfectly suited for conversion to juices, nectars, drinks, jams, fruit cheese and various other kinds of beverages. It can also be used in puddings, bakery fillings, fruit meals for children, flavors for the food industry, and also to make the most delicious ice creams, yogurt and confectionery.
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DEVADHARSHAN FOOD PRODUCTS

Jagatap, Kaveripattinam, Krishnagiri, Tamilnadu, India.

Packaging , Storage and Shelf Life

Packaging size	3.1Kg (Net) OTS Cans.
Packaging Condition	Packed in 3.1 kg OTS cans as primary packaging, with 6 cans securely placed in Corrugated cartons as secondary packaging. Clean, dirt / dust free surface of the Tins and no bulging or sort of damage / leakage.
Container Loading	6000 Cans / 1000 Cases Per 20 ft Container
Storage & Handling	Storage: The containers shall be stored at ambient temperature, in clean, dry hygienic area, protected from moisture, freezing and excessive heat. Handling: The containers shall be handled properly to prevent any damage or spillage.
Shelf Life	24 months from Date of Manufacturing.

Product Images

