

DEVADHARSHAN FOOD PRODUCTS

Jagatap, Kaveripattinam, Krishnagiri, Tamilnadu, India.

PRODUCT SPECIFICATION

Product Name	Totapuri Mango Pulp
Definition	Totapuri mango pulp is a smooth, golden-yellow puree made from ripe Totapuri mangoes. The commercially Sterile pulp is extracted from fresh, clean and fully ripened Totapuri mangoes, a variety known for its distinct beak-like tip and tangy-sweet flavor and are primarily grown in southern India, especially in Andhra Pradesh, Tamil Nadu, and Karnataka. 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	Golden Yellow
02	Aroma & Flavor	Characteristic prominent aroma of natural ripe Totapuri mangoes and free from fermented & off- flavor
03	Appearance	Smooth, Uniform, Homogeneous and free from Fiber, Foreign matter.
04	Taste	Characteristic typical acetic and sweet taste of natural ripe Totapuri Mango. Also free from off taste
05	Pulping	Passed through min 1/32" sieve

Physical and Chemical Characteristics

01	Brix @ 20° C	Min 14° Brix
02	Acidity as % Citric Acid W/W	0.45 – 0.55 %
03	pH @ 20° C	3.6 – 4.0
04	Consistency at 20°C by Bostwick method	9.0 – 12.0 cm
05	Black Specks per 10 gm	<2
06	Brown Specks per 10 gm	<5
07	Vacuum	7-8 Inc/Hg
08	Head Space	<5mm

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	Totapuri 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 is 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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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

