

PAVITHRAN ASEPTIC FRUIT PRODUCT

SF No: 146/2 Jagatap, Kaveripattinam, Krishnagiri, Tamilnadu, India.

PRODUCT SPECIFICATION

Product Name	Totapuri Mango Pulp Concentrate
Definition	Totapuri mango pulp Concentrate is a smooth, golden-yellow puree made from ripe Totapuri mangoes. This commercially Sterile product is extracted from 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, concentrated, and thermally processed and aseptically filled in aseptic bags while maintaining sterility.

Organoleptic Characteristics

01	Colour	Bright 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 28° Brix
02	Acidity as % Citric Acid W/W	0.5 – 1.10 %
03	pH @ 20° C	3.6 – 4.0
04	Consistency at 20°C by Bostwick method	3.0 – 5.0 cm
05	Black Specks per 10 gm	<5
06	Brown Specks per 10 gm	<10

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 Concentrate 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 Concentrate 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	228 Kg (Net Weight) Aseptic bag in Drum.
Packaging Condition	Totapuri Mango Pulp Concentrate is packed aseptically in Aseptic Bags with poly liner in Metal Drums as Secondary Packaging. Bags will be clean, free of dirt and dust, no bulging or sort of damage or leakage and no broken seal or tampered.
Container Loading	80 Drums Per 20 ft Container (With or Without Pallets)
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 and avoid rolling of the filled containers.
Shelf Life	24 months from Date of Manufacturing.

Product Images

