

Technical Data Sheet

MANGO PUREE

PRODUCT DESCRIPTION

MANGO puree is made from MANGO fruit, which are heat treated and filter-finished. The puree is sterilized under aseptic conditions and aseptically filled into multilayer foil laminate aseptic bags which are packed into steel drums. The product is physically, chemically and microbiologically sound, and manufactured to comply with current good manufacturing practices and under strict sanitary conditions to assure good product definitions.

ORGANOLEPTIC / SENSORY

Color	Yellowish Orange
Appearance	Homogenous uniformly free flowing
Flavor / Taste	Typical ripe Mango

PHYSICAL /CHEMICAL CHARACTERISTICS

Brix (°)	14 - 16
pH	3.5 - 4.5
Acidity (%)“as anhyd. Citric Acid”	0.4 - 1.0
B/A Ratio	13 - 45
Bostwick (cm/30 sec)	8 - 12

MICROBIOLOGY CHARACTERISTICS

Total Plate Count	≤ 10 CFU/ml
Yeast & Mold Count	≤ 10 CFU/ml
Anaerobic Bacteria	≤ 10 CFU/ml
Coliform	Not detected
TAB	≤ 10 CFU/ 10 ml

ADDITIVES

FREE

PRESERVATIVES

FREE

STANDARD HEAVY METALS

In accordance with EU legislations

RESIDUES

In accordance with EU legislations

STORAGE CONDITION

Ambient Temperature (at 25 °C or below)
Drum should not be exposed to direct sunlight

SHELF LIFE

18 Months

PRODUCTION SEASON

AUGUAT-SEPTEMBER

PACKAGING

Dual Layer Aseptic Bag in Food Grade Steel Conical Drum

Net Weight:	220	KG
Gross Weight:	233	KG
20 FT DRY FCL	80	Drums