

OESIL

Alphonso Mango Slice/Chunks

| Parameters | |
|-------------------------------|-------------------------------------|
| Ingredients | Alphonso Mango |
| Storage | Min -18° C |
| Shelf Life | 2 years |
| Harvesting | April - June |
| Brix corrected at 20° C (o B) | >15.0 |
| pH | 3.5 - 4.0 |
| Colour | Natural of the Fruit |
| Flavour / Aroma | Semi Ripe Alphonso Mango |
| Microbiological Analysis | |
| TPC cfu/gm | < 10,000 |
| Yeast/Mould cfu/gm | < 1000 |
| Coli forms cfu/gm | < 100 |
| E-Coli cfu/gm | < 10 |
| Salmonella cfu/gm | Negative |
| Staphylococcus aureus | Negative |
| Presentations | |
| Presentation | Dices 10 x 10 mm |
| | Cubes 15 x 15 mm |
| | Cubes 20 x 20 mm |
| | Chunks 25 x 25 mm |
| | Cheeks |
| Packing | 10 Kg LDPE Bags in 5 ply Carton Box |
| Net Weight | 10 Kgs |
| Cases Per FCL | 2300 |