

OTFPL

Alphonso Mango Pulp

Composition

| | |
|------------------------------|--------------------------------------|
| % TSS Bx 20° C : | 16.0 mini. |
| % Acidity (as citric acid) : | 0.6 - 0.9 |
| pH : | < 4 |
| Consistency : | 6 - 12.0cms/ 30 sec at 20°C Bostwick |
| Black Specs / 10 gm : | Max. 1 |
| Brown Specs / 10 gm : | < 10 |

Organoleptic

| | |
|------------|--|
| Color | Orange Yellow |
| Taste | Wholesome & Characteristic |
| Appearance | Homogeneous & Free flowing |
| Flavor | Sweet and tart very remotely Comparable with ripe Alphonso. Typical of freshly extracted Puree from well ripened. Fruit free from cooked flavor and off-flavor of any kind. |

Microbiology

| | |
|-----------------------|-----------|
| Total Plate count 1ml | >28 |
| Yeast 1ml | 4.0 - 4.5 |
| Mould 1ml | |
| Ecoli 1ml | |

Packaging

Product is packed in A- 0 Cans. 6 Cans x 3.1 kgs net per Carton - 1000 Cartons per 20' Container

Loadability

< 1000 Cartons / 1 x 20' FCL

Uses

It's a base product for the Fruit Juice, Nectar, Baby Food, Jams, Yogurt etc.

Storage Condition

Storage at ambient temperature.