

OTFPL

Totapuri Mango Pulp

Composition

% TSS Bx 20° C :	14.0 mini.
% Acidity (as citric acid) :	0.5 - 0.95
pH :	< 4
Consistency :	6 - 12.0cms/ 30 sec at 20°C Bostwick
Black Specs / 10 gm :	2-Jan
Brown Specs / 10 gm :	< 10

Organoleptic

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

Microbiology

Total Plate count 1ml	<10 CFU
Yeast 1ml	<10 CFU
Mould 1ml	<10 CFU
Ecoli 1ml	Absent

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.