

Natural Kesar Mango Puree (Pulp)

The Fruit : Kesar Mangoes are medium to large sized, oblong in shape. The flesh of an ripe kesar mango is Saffron (Kesar) in color. The taste is very good and sugar/acid blend is excellent. The mango has a rich aromatic flavor and is delicious in which sweetness and acidity are delicately blended. It is an excellent source of Vitamin A and C.

Peak Harvesting Season : May to June

Product Description : Kesar Mango Puree (Pulp) is extracted from sound, matured and ripe Kesar Mangoes by mechanical process and packed aseptically under hygienic conditions

Specifications : As Under

Parameter/Product	Aseptic Kesar Mango Puree	Canned Kesar Mango Puree	Frozen Kesar Mango Puree
Chemical :			
Brix (Corrected at 20° C)	17 - 19	17 - 19	17 - 19
Acidity (% As Citric Acid)	0.50 - 1.0	0.50 - 1.0	0.50 - 1.0
PH	3.6 - 4.2	3.6 - 4.2	3.6 - 4.2
Physical :			
Consistency (Bostwick, Cm/30 Sec. at 25°C)	9 - 16	8 - 15	9 - 16
Organoleptic :			
Color	Saffron Yellow	Saffron Yellow	Saffron Yellow
Flavor	Typical of ripe Kesar Mango	Typical of ripe Kesar Mango	Typical of ripe Kesar Mango
Taste	Wholesome & Characteristic of Kesar Mango	Wholesome & Characteristic of Kesar Mango	Wholesome & Characteristic of Kesar Mango
Appearance	Homogenous, uniformly free flowing	Homogenous, uniformly free flowing	Homogenous, uniformly free flowing
Microbiological:			
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm	<5000 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<500 CFU/Gm
E.Coli	Nil	Nil	Nil
Other Pathogenic Micro organisms	Absent	Absent	Absent

Microbiological Status : Kesar Mango Puree (Pulp) is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

FRUIT
PULP

Packaging : The **Kesar Mango Puree (Pulp)** is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in 5 ply cartons provided with separators. Frozen pulp is packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight Per Pack and Container Load :

Kesar Mango Pulp/Puree	Gross Wt.(Kg)	Net Wt.(Kg)	Container Load
Aseptic pack in 55 gallon	235	215	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container
Canned pulp in carton	21	18	1000 cartons per 20' dry container
Frozen in carton	21	20	22 MT per 40' reefer

Recommend Storage Conditions : **Kesar Mango Puree (Pulp)** can be stored at ambient temperature preferably below 25° Celsius and not below 4° Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than -18°Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing, manufacturer's name and origin.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Nectars, Fruit Juice, Jams, Ice-Creams, Yogurt, Baby Food, Bakery Products, Confectionery, Mango Pudding etc.

Shelf-life :

Canned Product : Upto 24 months

Aseptic Products : 12 months to 24 months depending upon storage conditions

Frozen Products : 24 months at recommended storage conditions. Product once thawed must not be refrozen.

Additives and Preservatives : Product is free from additives and preservatives.

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.

Pure Natural Pulp extracted from
Kesar Mango Fruit

Mango
PULP



FRUIT
PULP