



## Raspuri Mango Pulp

The product is derived from fresh, sound ripe, Raspuri Mango fruit (*Mangifera Indica* L Anacardiaceae VAR Raspuri). Fully matured mangoes are harvested, quickly transported to fruit processing plant, inspected, Selected high quality fruits go to the Atmospheric controlled ripening chambers, fully ripened mango fruits are then Selected and washed, deseeded, pulped, centrifuged, thermally processed and aseptically filled by HTST process into pre-sterilized bags or OTS cans which are hermetically sealed processed and cooled.

### SPECIFICATIONS

#### Organoleptical, Physical and Chemical Analysis

Appearance	Uniform, homogeneous and Free from any foreign matter.
Taste	Characteristic typical acidic sweet taste of natural ripe Raspuri Mango. Free from any off taste.
Colour	Orange/Reddish Yellow
Brix (% TSS at 20°C)	15 Min.
pH at 20 °C	3.75 - 4.00
Consistency	10 – 15 cm / 30 Sec on (Bostwick Consistometer)
Brown specks	5 no per 10 gms
Black specks	Nil

#### MICROBIOLOGICAL STANDARDS



Total Plate Count	Absent
Coliform	Absent
Pathogens	Absent
Comments	"Commercially sterile", free from bacillus, osomophilic yeast, coliform and any other pathogenic microorganism and fit for human consumption. Product is free from added sugar, dyestuff, synthetic flavor, stabilizers, pesticides & herbicidal residues and radioactive contamination.
Yeast and Mould Count	Absent

### **PACKAGING**

Product is aseptically packed in pre-sterilized high barrier Aseptic bags (215 +2 kgs), which are, placed in a 300-gauge polythene bag in M.S drums with a thermocol pad below the lid.

### **LOADABILITY**

80 drums per 20 feet container Palletized.

### **STORAGE CONDITION**

Storage at ambient temperature.

### **SHELF LIFE**

24 months from the date of production under above mentioned Storage conditions

Concentrates & Purees