

	Vijay Krishna Agro Food Processing Pvt. Ltd.	
	DOC.NAME	PRODUCT SPECIFICATIONS
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## **PRODUCT SPECIFICATION** **TOTAPURI MANGO CONCENTRATE**

### **PRODUCT DESCRIPTION:**

Mango Concentrate extraction from, sorted sound ripened, washed fruits by Mechanical process. Screening & separation to make pulp free from particles, impurities. Subsequent processing to make evaporation up to acceptable Brix level , commercial sterilization to ensure safety & composition is as per International standards .Overall processing is by maintaining strictly hygienic conditions through out the processing line.

### **COMPOSITION:**

Brix (% TSS) at 20° C	: 28°± 1° B
% Acidity (as Citric acid)	: 0.8 – 1.2%
pH	: < 3.8
Consistency (Bostwick)	: < 7cms / 30 sec
at 20° C	
Specks per 10 gms	
Brown	: 10 Max
Black	: 03 Max

### **ORGANOLEPTIC PARAMETERS:**

Colour	: Bright Yellow
Taste & Flavor	: Wholesome and Characteristics of Mature, sound ripened totapuri mango
Appearance	: Homogenous & free flowing, free from any kind of foreign matter

### **MICROBIOLOGICAL PARAMETERS:**

Total Plate Count CFU/gm	: <10
Yeast CFU/ gm	: <10
Mould CFU / gm	: <10
E.coli CFU/ gm	: Absent
Coliforms CFU / gm	: Absent

**ADDITIVES** : As per customer requirement

**PACKAGING** : Product is packed in 228 kg, Aseptic bag-in-drums using a single poly liner

Net weight : 228 Kg. ± 1Kg

**LOADABILITY** : 80 drums per 20 feet FCL

FCL

**SHELF LIFE** : 18 Months from the date of manufacturing at ambient temperature.

**STORAGE CONDITION** : Storage at ambient temperature. Drum should not be exposed to direct sunlight for prolonged period of time.

**USES** : It's a base product for the Fruit Juice, Nectar, Baby Food, Jam, Flavored Yogurt etc

PREPARED BY: QC Department