



Natural Alphonso Mango Puree

The Fruit Alphonso Mangoes (*Magnifera Indica*) are oval in shape and about 4 to 6 inches long. The skin of the ripe fruit is golden yellow in colour, but is inedible. There is a central large seed surrounded by the pulp, which ranges from rich to a golden yellow and is widely considered to be the tastiest fruit in India. The mango has a warm sweet taste, which are some times pleasantly tart. This fruit is also known as 'King of Mangoes' and has rich aromatic flavour. It is an excellent source of Vitamin A and C.

General Description

India grows the finest mangoes in the world although more than a thousand varieties exist, only around 20 varieties are grown on commercial scale and Alphonso is the supreme & best variety in India. Mangoes grow on spreading short-trunked trees that have thick dark green leaves. The fruits hang from the branches either singly or in bunches. The product mango pulp is obtained by the commercial processing of sound, ripened Alphonso mangoes.

Peak Harvesting Season - May to June

Parameter / Product	Aseptic Alphonso Mango Puree	Canned Alphonso Mango Puree
Chemical :		
Brix (Corrected at 20° C)	16 – 19	16 – 19
Acidity (% as Citric Acid)	0.50 Minimum	0.50 Minimum
pH	3.5 – 4.3	3.5 – 4.3
Brix Acid Ratio	20 – 38	20 – 38

Physical :		
Consistency (Bostwick – Cm/30 Sec. at 25° C)	8 – 15	5 – 12

Organoleptic :		
Colour	Deep Golden Yellow	Deep Golden Yellow
Flavor	Typical of Ripe Alphonso Mango	Typical of Ripe Alphonso Mango
Taste	Wholesome and Characteristic of Alphonso Mango	Wholesome and Characteristic of Alphonso Mango
Appearance	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter

Microbiological :		
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm
E. Coli	Nil	Nil
Other Pathogenic Micro Organisms	Absent	Absent

Microbiological Status

Alphonso Mango Puree is free from any pathogenic and spoilage bacteria. Aseptic and canned products are commercially sterile.

Packaging

Alphonso Mango Puree is packed in aseptic bags of 55-gallon capacity in open-top steel drums. Aseptic packaging in 20 Kgs. Bag-in-Box can also be provided with prior consent. Canned product is packed in A-10 Size (3.1 Kgs.) Can and hermetically sealed and retorted. Six Cans are packed in 5 Ply Cartons provided with separators.

Packing	Net Weight (Kgs.)	Gross Weight (Kgs.)	Container Load
Aseptic pack in 55 gallon	215	226	4 Drums x 1 Pallet/ 20 Pallets/80 Drums per 20' Dry Container
Aseptic pack in 20 Kgs.	20	21.8	720 Cartons per 20' Dry Container
Canned pack in Carton	18.6	21.0	1000 Cartons per 20' Dry Container

Recommended Storage Conditions

Aseptic and Canned Alphonso Mango Puree can be stored at ambient temperature preferably below 25° C and not below 4° C. Higher temperature and sunlight should be avoided to enhance shelf life.

Labeling

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

Shelf life

Canned Product – upto 24 Months.

Aseptic Product – 12 months to 24 months depending upon storage conditions.

Additives & Preservatives

Product is free from additives and preservatives.

Pesticide Residues

In conformance with WHO recommendations and 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.