



Quality Management System Manual (Edition: 01)
ABC Fruits, Bargur, Krishnagiri, Tamil Nadu - India

Finished Product Specification: Aseptic Alphonso Mango Puree

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Product Name: Aseptic Alphonso Mango Puree Specifications:

Description: Aseptic Alphonso Mango puree is extracted from sound mature and selected ripened Alphonso Mango fruits. The process involves selection of ripe Alphonso mangoes, washing with disinfectant, tip cutting, final inspection of Fruits, Destoning, fine pulping, preheating, decantation or separation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with Quality and Food safety standards.

| Parameter | Specification | Expressing as / Limits | Unit |
|---------------------|--------------------------|---|-----------|
| Organoleptic | Color | Orange yellow | - |
| | Flavor | Typical of ripe Alphonso mango without any off flavor | - |
| | Taste | Characteristics of ripe Alphonso mango fruit | - |
| | Appearance | Homogenous puree & free of any foreign matter | - |
| Physical & Chemical | Composition / Ingredient | Alphonso Mango | 100 % |
| | Brix at 20°C | Minimum 16 | °B |
| | Acidity (% as CA) | 0.45 - 0.90 | % |
| | pH | 3.50 - 4.00 | - |
| | Consistency 20 ± 2°C | 8 - 13 | Cm/30sec |
| | Brown specks | NMT 10 | Per 10gm |
| | Black specks | Nil | Per 10gm |
| Microbiological | Total Plate Count | < 10 | CFU / ml |
| | Yeast & Mould | < 10 | CFU / ml |
| | Coliforms | Absent | Per ml |
| | E. coli | Absent | Per ml |
| | Salmonella | Absent | Per 25 ml |
| | L.monocytogenes | Absent | Per 25 ml |
| | Vibrio cholerae | Absent | Per 25 ml |

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|-----------------------------------|---|
| Packaging | Alphonso Mango Puree is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum |
| Weight | Product Net weight: 215kgs / or as per customer requirement. |
| Loadability | 80 Drums Per 20' Container (With Pallet or Without pallet packing - optional) |
| Storage Instruction | Aseptic Alphonso mango puree should be stored at ambient temperature and not below 4°C. Avoid exposure to higher temperature and sunlight. |
| Handling Instruction | Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately. |
| Shelf life | Best before 24 months from the date of manufacturing |
| Labelling | Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, Best before , As per buyers instructions and meeting the requirements of FSSAI – Packaging and Label regulations / SGF/ IRMA code of labeling / or as per Statutory & regulatory requirements of destination country. |
| Method of distribution & delivery | At ambient condition without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties. |
| Legal/ Safety Declaration: | Product is free of GMO, Allergen & produced under strict conditions of GMP & Food Safety complying with FSSAI, EU standards. Product is also fully compliant of AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements. |
| Country of origin | India |
| Dietary | Product is suitable for all Vegans & Vegetarians |
| Intended Use | Our product is not meant for direct consumption. Industry may use our product as a raw material. |
| Certifications | Product is Produced in a FSSC: 22000; SGF; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX. |

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