



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

Finished Product Specification: Aseptic Totapuri Mango Puree

Version: 1.00 Issue Date : 15/03/2020 Doc. Code. ABC/QA/FP/02 Page.1 of 2

Product Name: Aseptic Totapuri Mango Puree Specifications:

Description: Aseptic Totapuri Mango puree is extracted from sound mature and selected ripened Totapuri Mango fruits. The process involves selection of ripe Totapuri 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	Golden Yellow	-
	Flavor	Typical of ripe Totapuri mango without any off flavor	-
	Taste	Characteristics of ripe Totapuri mango fruit	-
	Appearance	Homogenous puree & free of any foreign matter	-
Physical & Chemical	Composition / Ingredient	Totapuri Mango	100 %
	Brix at 20°C	Minimum 14	°B
	Acidity (% as CA)	0.40 - 0.70	%
	pH	3.60 - 4.20	-
	Consistency 20 ± 2°C	8 - 13	Cm/30sec
	Brown specks	NMT 10	Per 10gm
	Black specks	NMT 5	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

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	Vibrio cholerae	Absent	Per 25 ml
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Packaging	Totapuri 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 Totapuri 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 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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