

Aseptic Alphonso Mango Pulp (Natural)

The Alphonso Mango is from Geographical Indication (GI) Certified area and farmers.

Details of the product : The selected hygienically ripe alphonso mangoes were sorted and washed with double washing machine. Then it is transferred to cutting table. The tip cutting is done with highly professional staff in hygienic condition. Then it is processed in highly mechanized machine. Once alphonso mango get pulped, the pulp directly goes for packing in aseptic bags in drum after aseptic process. The process is highly mechanized and automatic that there is no manual handling of pulp.

Ingredients: Alphonso Mango

Packing : 215 Kg in aseptic bags in drums.
In 20 ft container 80 Drums i.e. 17,200 kg



PHYSICAL,CHEMICAL & ORGANOLEPTIC ANALYSIS

Test/Parameter	Limits
Colour	Orange yellow
Flavour	Characteristic of Ripe Alphonso Mango and Free from off flavor.
Taste	Characteristic of Ripe Alphonso Mango.
Appearance	Homogeneous & Free flowing
Brix at 20 Deg.C (Refr)	Min 16
Titration Acidity % as CA	0.45 – 0.80
pH at 20 Deg.C	3.6 – 4.1
Consistency - Bostwick (cm/30Sec)	<12
Specks –Brown (10gm)	<10
Specks – Black (10gm)	Nil

MICROBIAL ANALYSIS

Test/Parameter	Limits
Total Viable Count (CFU/gm)	<10
Yeast & Mould Count (CFU/gm)	<10
Coliforms (CFU/gm)	Absent
E.Coli (CFU/gm)	Absent

Nobody knows Mang  better than us