

Totapuri Mango Pulp	
VARIETY	TOTAPURI
Scientific Name	Mangifera Indica
Country of Origin	India
Product Code	ATMP
Product Description	
Totapuri Mango Pulp is extracted from selected varieties of mango Fruits. Fully matured fruit is transported to processing plant. Inspected, Ripened at ECRC, washed, screened, Pressed, deseeded, refined and removed Impurities and foreign materials. Product is commercially sterile and filled pre sterile aseptic bag in MS drum as per International standard and under good manufacturing practices.	
	
Chemical Characteristics	% TSS⁰ Brix at 20⁰C : 14⁰ minimum % Acidity as (Citric acid) : 0.4 – 0.7 - pH : < 4.2
Physico Characteristics	- Consistency : Max. 12 cms/30 secs at Bostwick - Specks Brown / 10 gms : 10 Max - Specks Black / 10 gms : Nil
Sensory Characteristics	- Colour : Golden Yellow - Taste : Whole some & Characteristic - Appearance : Homogenous, Free Flowing & free from foreign materials - Flavour : Sweet and tart, very remotely comparable with peach. Typical fresh puree from well ripened fruits free from cooked flavour and off flavour of any kind.
Additives	Ascorbic Acid : 100 – 200 ppm (Optional) Citric Acid : 0.001-0.005 % (If Required)
Microbial Characteristics	Total plate count : 10 cfu / Gram Yeast & Mould : 10 cfu / Gram E. coli : Absent Coliforms : Absent Pathogenic : Absent

Packing	Product is packed in 220 Lit, Aseptic bag-in-drums using a single poly liner. Net weight : 215 Kg. $\pm$ 1Kg
Storage	Storage at ambient temperature. Drum should not be exposed to Direct Sunlight for prolonged period of time.
Shelf Life	Ambient : 18 Months from date of production Cold Storage : (< 10 Deg C) : 24 Months from Date of Production
Loadability	80 Drums / FCL (20" container)
Dietary suitability or certified	Vegetarian , Vegan , Kosher , Halal
Label Information	Label as per SGF. Produced by , product , Additives , Product code , birx , Acidity , country of origin , traceability data , storage , filled date , net weight etc.
Uses	It's a base product for the Fruit Juice, Nectar, Baby Food, Jam, Flavored Yogurt etc
Quality Standard s	HACCP , GMP and QA is applied for processing. Product is approved by Kosher and Halal. The System is certified by FSSC 22000: 2010 . Further quality is maintained as per FSSAI, Export inspection Agency India and AIJN code of practice and SGF – Germany norms.
Heavy Metals	As per our Country FSSAI regulation and requirements ,accordance with A.I.J.N. Code of Practice
Pesticide Residue	As per our Country FSSAI regulation and requirements and compliance with Regulation (EC) No. 396/2005
GMO	Conforms to EU Regulation 1829/03 and 1830/03. Product is Not Genetically Modified or Engineered & it does not contain any ingredient produced from Genetically Modified or Engineered organism obtained through modern biotechnology.
Radiation	No radiation During process.
Allergen	The product does not contain any Allergens or Food Ingredients as mentioned in Annex IIIa of E/C/ Directive 2003/89/EC. ▪ Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof ▪ Crustaceans and products thereof ▪ Eggs and products thereof ▪ Fish and products thereof ▪ Peanuts and products thereof ▪ Soybeans and products thereof ▪ Milk and products thereof ▪ Soybeans and products thereof ▪ Nuts i.e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof ▪ Celery and products thereof ▪ Mustard and products thereof ▪ Sesame seed and products thereof ▪ Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂