



## Kesar Mango Pulp / Puree

### The Fruit

The Kesar Mangoes are medium to large sized, Oblong in shape. The flesh at an ripe Kesar Mango is saffron (Kesar) in color. The taste is very good and sugar/acid blend is excellent. It is a moderate cropper, biennial in bearing. It is one of the most favorite mangoes in Gujrat. The skin of the fruit is thick and green, yellow or a fanciful combination of these colors, but in inedible. There is a central large seed surrounded by the pulp. Which ranges from pole to bright yellow? The mango has a rich aromatic flavor and is delicious in which sweetness and acidity are delicately blended. 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 a commercial scale out of which Kesar is one of the outstanding specimen. Mangoes grow on spreading short-trunked trees that have thick dark green leaves. The fruits hang from the branches either singly or in bunch. The product mango pulp is obtained by the processing of sound, ripened kesar mangoes processing the characteristic flavor and color of mangoes. The final pulp is obtained by passing through 0.7mm sieve

### Peak Harvesting Season – May to June

Parameter/Product	Aseptic Kesar Mango Puree	Canned Kesar Mango Puree
<b>Chemical :</b>		
Brix (Corrected at 20° C)	17 – 19	17 – 19
Acidity (% as Citric Acid)	0.50 – 1.0	0.50 – 1.0
pH	3.6 – 4.2	3.6 – 4.2
Brix Acid Ratio	23 – 35	23 – 35

<b>Physical :</b>		
Consistency (Bostwick – Cm/30 Sec. at 25° C)	9 – 16	8 – 15

<b>Organoleptic :</b>		
Colour	Saffron Yellow	Saffron Yellow
Flavor	Typical of Ripe Kesar Mango	Typical of Ripe Kesar Mango
Taste	Wholesome and Characteristic of Kesar Mango	Wholesome and Characteristic of Kesar Mango
pearance	Homogenous, uniformly free-flowing	Homogenous, uniformly free-flowing

<b>Microbiological :</b>		
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

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

### Packaging

Kesar 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.

<b>Totapuri Mango Puree</b>	<b>Net Weight (Kgs.)</b>	<b>Gross Weight (Kgs.)</b>	<b>Container Load</b>
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

Kesar 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.

### Labelling

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.