



## Totapuri Mango Pulp / Puree & Concentrate

The Fruit, Totapuri Mangoes (*Magnifera Indica*) are oblong with prominent beak in shape and about 6-8 inches long. The skin of the fruit is thick and green, yellow or a fanciful combination of these colors, but is inedible. There is a central large seed surrounded by the pulp, which ranges from pale 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 commercial scale out of which Totapuri 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, mature, ripened Totapuri mangoes possessing the characteristic flavor and color of mangoes.

### Peak Harvesting Season – May to July

Parameter/Product	Aseptic Totapuri Mango Puree	Canned Totapuri Mango Puree	Aseptic Totapuri Mango Concentrate
<b>Chemical :</b>			
Brix (Corrected at 20° C)	14 Minimum	14 Minimum	28±1
Acidity (% as Citric Acid)	0.40 Minimum	0.40 Minimum	0.80 Minimum
pH	3.5 – 4.4	3.5 – 4.4	3.5 – 4.4
Brix Acid Ratio	23 – 35	23 – 35	23 – 35

<b>Physical :</b>			
Consistency (Bostwick - Cm/30 Sec. at 25° C)	8 – 15	5 – 12	<10

<b>Organoleptic :</b>			
Colour	Deep Yellow	Deep Yellow	Deep Yellow
Flavor	Typical of Ripe Totapuri Mango	Typical of Ripe Totapuri Mango	Typical of Ripe Totapuri Mango
Taste	Wholesome and Characteristic of Totapuri Mango	Wholesome and Characteristic of Totapuri Mango	Wholesome and Characteristic of Totapuri Mango
Appearance	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	

<b>Microbiological :</b>			
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm	<10 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<10 CFU/Gm
E. Coli	Nil	Nil	Nil
Other Pathogenic Micro Organisms	Absent	Absent	Absent

### Microbiological Status

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

### Packaging

Totapuri 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
<b>Totapuri Mango Concentrate</b>	<b>Net Weight (Kgs.)</b>	<b>Gross Weight (Kgs.)</b>	<b>Container Load</b>
Aseptic Pack in 55 gallon	228	239	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

### Recommended Storage Conditions

Totapuri Mango Puree & Concentrate 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.