

Specifications For Yellow Papaya Pulp



● ORGANOLEPTICAL, PHYSICAL AND CHEMICAL ANALYSIS:

Appearance	:	Uniform, homogeneous smooth, free from fibers and any foreign extraneous matter.
Aroma & flavour	:	Characteristic prominent, well-expressed aroma of natural ripe Yellow Papaya and free from any offensive flavour.
Taste	:	Characteristic, pleasant typical acidic sweet taste of natural ripe Yellow Papaya. Free from any objectionable off taste and after taste.

Colour	:	Orangish Yellow
Brix	:	9° Min.
Acidity	:	0.45 - 0.60 Min. (As % anhydrous citric acid W/W)
pH at 20 °C	:	3.75 – 4.00
Consistency	:	8-12Cm/30sec. [Bostwick]
Brown specks	:	< 5 per 10 gms
Black specks	:	< 3 per 10 gms

● MICROBIOLOGICAL STANDARDS

Total Plate Count	:	<50 CFU per gram.
Yeast and Mold	:	<20 CFU per gram.
Coliform	:	Absent per gram
Pathogens	:	Absent per gram

“Commercially sterile”, free from bacillus, osmophilic yeast, coliform and any other pathogenic microorganism and fit for human consumption. Product is free from added sugar, dyestuff, synthetic flavour, stabilizers, pesticidal & herbicidal residues and radioactive contamination.

- **PACKAGING** : Product is aseptically packed in pre-sterilized high barrier Aseptic bags (215 ±2 kgs), which are,placed in a 300-gauge polythene bag in M.S drums with a thermocol pad below the lid.
- **LOADABILITY** : 80 drums per 20 ft. container palletized or unpalletized.
- **STORAGE CONDITION** : Storage at ambient temperature.
- **SHELF LIFE** : 18 months from the date of production under above mentioned Storage conditions

NOTE: The specification is based on FPO – 1955 and AIJN code of practices.

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