



Phone: +91 83201 66771  
Web: [fittreeinternational.com](http://fittreeinternational.com)  
Email: [info@fittreeinternational.com](mailto:info@fittreeinternational.com)

## Mango Pulp Specification Sheet

### 1. Product Description

Prepared from fresh, sound, and mature mangoes. The fruit is washed, blanched, extracted, centrifuged, homogenized, and thermally processed to achieve commercial sterility. The product is free from added sugar, artificial color, flavor, or preservatives.

### 2. Organoleptic / Physical Parameters

Parameter	Specification
Appearance / Texture	Homogeneous, smooth, free from fibrous tissue and black specks.
Color	Characteristic golden yellow to deep orange (depending on variety).
Flavor & Taste	Typical ripe mango flavor; free from off-flavors.

### 3. Chemical Parameters

Parameter	Specification (Standard Range)
Brix (at 20°C)	14°–17° Min (Totapuri ~14° / Alphonso & Kesar ~16°)
Acidity (as Citric Acid)	0.4% – 0.8%
pH	3.5 – 4.0
Brix/Acid Ratio	25 – 40
Specific Gravity	1.05 – 1.08

### 4. Microbiological Standards

Parameter	Specification
Total Plate Count (CFU/g)	< 10
Yeast & Mold (CFU/g)	< 10
Coliforms / E. coli	Absent / Negative
Pathogens (Salmonella, etc.)	Absent / Negative Passes incubation tests
Commercial Sterility	at 37°C and 55°C

### 5. Packaging & Storage

Packaging: Packed in aseptic bags in MS drums (210–215 kg net) or OTS cans (3.1 kg).

Storage: Store in a cool, dry place below 25°C. Avoid direct sunlight. Do not freeze aseptic bags.

### 6. Shelf Life

Aseptic Bags: 24 months from manufacturing date.

Canned Packaging: 18–24 months from manufacturing date.

**CHILLI | SESAME | RAISIN | SPICES | HERBS**

GOVERNMENT OF INDIA RECOGNISED STAR EXPORT HOUSE