

Garden Fresh Pure Natural Alphonso Mango Pulp

Extracted From Premium Quality Hand Picked Alphonso Mango Fruit



Alphonso Mangoes (*Magnifera Indica*) are oval in shape and about 4 to 6 inches long. The skin of the ripe fruit is golden yellow in colour, but is inedible. There is a central large seed surrounded by the pulp, which ranges from rich to a golden yellow and is widely considered to be the tastiest fruit in the world. The mango has a warm sweet taste, which is some times pleasantly tart. This fruit is also known as 'King of Fruits' and has rich aromatic flavour. It is an excellent source of Vitamin A and C. All through the processing flow, our company, during the process takes utmost care to retain the natural flavour of the fruit, as a result, the end product is as close to the real taste of the fruit as natural.

ANALYTICAL DATA

T.S.S	16 Deg Brix Minimum	Additives	Nil
Acidity (As Citric Acid)	0.50% - 0.7%	Microbiology	Exempt from micro-organisms Salmonella Negative
ph	3.5-4.5%		Mould count <1% by Howard
Black Spec	Max 4.5 per 10 gms		Mould Count
Peel Particle	Max 4.5 per 10 gms	Packing	6 number A-10 OTS Cans Cans x 3 Kg. Per carton (Net Wt. 18.6 Kg. per carton)
Vacuum	Negative Pressure		215 Kg. Nett in 1 Aseptic bag
Flavour	Natural		Kept in MS drums
Colour	Golden Yellow	1x20' Container	
Physical Appearance	Natural colour pulp passed through 1/32" mesh sieve size	Capacity	1000 cartons of A-10 OTS Cans 80 drums of Aseptic bag