

Product - specifications

[illegible]

IQF Products - specifications

PARAMETERS	ALPHONSO MANGO	TOTAPURI MANGO	RED / YELLOW PAPAYA	MUSK MELON	POMEGRANATE
INGREDIENTS	Alphonso Mango	Totapuri Mango	Red /Yellow Papaya	Melon, Cantaloupe, Honeydew	Red / White/ Half Red
Storage	Min -18°C	Min -18°C	Min -18°C	Min -18°C	Min -18°C
Harvesting	April-June	May-July	Feb-Sep	Jun-Oct	Feb-Sep
Brix Corrected at 20°C	> 15.0	> 9.0	> 8.0	> 6.0	12.0-19.0
pH	3.5-4.0	3.5-4.0	4.5-5.0	4.5-5.0	3.9-5.0
Colour	Natural of the Fruit	Bright Yellow	Natural colour of Fruit	Natural of the Fruit	Bright Red
Flavor / Aroma	Semi Ripe Mango	Semi Ripe Mango	Semi Ripe Papaya	Sweet Semi ripe Melon	Characteristic
MICROBIOLOGICAL ANALYSIS					
E.Coli cfu/gm	<10	<10	<10	<10	<10
TPC cfu/gm	<40,000	<40,000	<50,000	<10,000	<10,000
Yeast/Mould cfu/gm	<1000	<500	<500	<200	<500
Coli forms cfu/gm	<100	<100	<100	<100	<100
PRESENTATION	Dices 6 x 6 mm	Dices 6 x 6 mm	Dices 10x10mm	Dices 10x10mm	Arils
	Dices 10x10mm	Dices 10x10mm	Cubes 15x15mm	Cubes 15x15mm	
	Cubes 15x15mm	Cubes 15x15mm	Cubes 20x20mm	Cubes 20x20mm	
	Cubes 20x20mm	Cubes 20x20mm	Chunks 25x25mm	Chunks 25x25mm	
	Chunks 25x25mm	Chunks 25x25mm			
MODE OF PACKING					
PACKING	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box
NET WEIGHT	10 Kgs	10 Kgs	10 Kgs	10 Kgs	10 Kgs
CASES PER 40' FCL	2300	2300	2300	2300	2300

IQF Products - specifications

PARAMETERS	SWEET CORN	WHITE/PINK GUAVA	FROZEN OKRA WHOLE / CUT	FROZEN CAULIFLOWER	FROZEN BEANS	FROZEN SPINACH
INGREDIENTS	Sweet corn	White/Pink Guava	Green Okra	Cauliflower	Beans	Spinach
Storage	Min -18°C	Min -18°C	Min -18°C	Min -18°C	Min -18°C	Min -18°C
Harvesting	June -Aug	Dec-Apr	Dec-Sep	Nov- Feb	Apr - Oct	Feb - Sept
Brix Corrected at 20°C	12.0 - 13.0	> 6.0				
pH		3.5-4.1				
Colour	Characteristic Yellow	Natural colour of Fruit	Blanched Okra	Blanched Cauliflower	Fresh Green Beans	Fresh Spinach Colour
Flavor / Aroma	Characteristic	Characteristic	Characteristic	Characteristic	Characteristic	Characteristic
MICROBIOLOGICAL ANALYSIS						
E.Coli cfu/gm	<10	<10	<10	<10	<10	<10
TPC cfu/gm	<10,000	<40,000	<10,000	<10,000	<10,000	<10,000
Yeast/Mould cfu/gm	<500	<1000	<100	<100	<100	<100
Coli forms cfu/gm	<100	<100	<500	<500	<500	<500
PRESENTATION	Corns	Slices	Grade A :3 - 5 Cm	Grade A: 2 - 4 cm	Cut Beans : 2 - 3.5 cm	Grade A : 4 - 5 cm
		Whole	Grade B : 5 - 9 Cm	Grade B : 3 - 5 cm		Grade B : 5 - 9 cm
			Grade C : 9 - 14 Cm	Grade C: : 4 - 6 cm		
MODE OF PACKING						
PACKING	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box	10Kg LDPE Bags in 5 Ply Carton Box
NET WEIGHT	10 Kgs	10 Kgs	10 Kgs	10 Kgs	10 Kgs	10 Kgs
CASES PER 40' FCL	2300	2300	2300	2300	2300	2300

* We Could also Process Vegetables like -Yellow Pumpkin, Capasicum, Coriander Leaves, Lima Beans, Yam, Drumsticks, Farsi, Guar, Kerala, Methi, Snake guard, Tindora, Turai and Knol Khol, as per customer requirements.

Alphonso Mango Pulp

Specifications



Definition

Mango pulp is prepared by extracting the pulp obtained from mature ripe mango. Ripe fruit is processed in excellent conditions by suitable means according to quality standards.

Physical Characteristics

Color:	Yellow to light golden yellow
Texture:	Smooth texture and homogenised
Flavour & Taste:	Natural flavour of Mango and free from burned, cooked or any of flavour taste
Appearance:	Characteristic
Consistency:	< 12.0 cm
Black Specks:	Nil
Brown Specks:	< 5

Chemical Characteristics

Brix:	16 Min	Brix
pH:	3.6 - 4.0	
Acidity %:	0.45 - 0.75	As citric acid

Microbiology Characteristics

Aerobic Plate Count:	<10 cfu/gm
Yeast:	<10 cfu/gm
Mould:	<10 cfu/gm
Anaerobic Bacteria:	Nil

Packing & Storage

Packing:	In aseptic bags in MS drum, 4 drums in each pallet
Shelf Life:	24 months from production date
Storage:	In cool and dry place; store in ambient temperature (+25°C) Protect from moisture and direct sunlight Consume once the bag is opened or keep frozen Free of preservative or artificial colours

Totapuri Mango Pulp

Specifications



Definition

Mango Pulp is prepared by extracting the pulp obtained from mature ripe mango-
Ripe fruit is processed in excellent conditions by suitable means according to Quality Standards

Physical Characteristics

Color:	Yellow to Light Golden Yellow
Texture:	Smooth texture and homogenized
Flavor & Taste:	Natural flavor of Mango and free from burned, cooked or any off flavor taste
Appearance:	Characteristic

Chemical Characteristics

Brix:	14° Min	Brix
pH:	3.7 - 4.1	
Acidity%:	≤ 1.2 %	As citric acid

Microbiology Characteristics

Aerobic Plate Count:	0 cfu/gm.
Yeast:	0 cfu/gm.
Mould:	0 cfu/gm.
Anaerobic Bacteria:	0 cfu/gm.

Packing & Storage

Packing:	In aseptic bags in MS drum, 4 drums in each pallet
Shelf Life:	24 months from production date
Storage:	In cool and dry place; store in ambient temperature (+25°C) Protect from moisture and direct sunlight Consume once the bag is opened or keep frozen Free of preservative or artificial colours

Tomato Paste(H.B) 28-30°

Specifications



Definition

Tomato Paste is prepared by concentration of the liquid obtained from **mature Tomato (*Lycopersicum.Sp*)**. The liquid is strained and prepared to exclude skins and other hard substances in the finished product according to quality standards.

Physical Characteristics

Color:	Red
Texture:	Smooth texture and homogenized
Flavor & Taste:	Natural flavor of Tomato and free from burned, cooked or any off flavor taste
Appearance:	Characteristic

Chemical Characteristics

Brix:	28/30°	
pH:	≤ 4.5	at 12.5° Brix.
Acidity%:	≤ 3.0%	as citric acid
Color:	1.9 Min.	
Bostwick:	3-6 cm.	30 sec. at 12.5 Brix & Temperature 20°C.
Black specks:	0/2/5	
	> 1.0 mm	Large
	0.5 - 1.0 mm	Medium
	< 0.5 mm	Small

Howard Mould Count Maximum 50%

Positive fields at 8% Brix

Microbiology Characteristics

Aerobic Plate Count:	50 cfu/gm. Maximum
Yeast:	0 cfu/gm.
Mould:	0 cfu/gm.
Anaerobic Bacteria:	0 cfu/gm.

Packing & Storage

Packing:	In aseptic bags inside steel drum, 4 drums on each pallet
Shelf life:	24 months from production date
Storage:	In cool and dry place; store in ambient temperature (+25°C) Protect from moisture and direct sun light Consume once the bag is opened or keep frozen Free of preservative or artificial colors

Guava Pulp

Specifications



Definition

Guava Pulp is prepared by extracting the pulp obtained from mature Guava. Ripened fruit is processed in excellent condition by suitable means according to quality standards.

Physical Characteristics

Color:	Creamy white	
Texture:	Smooth texture and homogenised	
Flavour & Taste:	Natural flavour of Guava and free from burned, cooked or any off flavour taste	
Appearance:	Guava Pulp is processed without pips, seeds and peel	
Consistency:	< 10.0 cm	
Black Specks:	Nil	
Brown Specks:	< 5.0	

Chemical Characteristics

Brix:	9° Min	Brix
pH:	3.9 - 4.2	
Acidity %:	0.45 - 0.60	As anhydrous Citric Acid

Microbiology Characteristics

Aerobic Plate Count:	< 10 cfu/gm
Yeast:	< 10 cfu/gm
Mould:	< 10 cfu/gm
Anaerobic Bacteria:	Nil

Packing & Storage

Packing:	In aseptic bags in MS drum, 4 drums in each pallet
Shelf Life:	24 months from production date
Storage:	In cool and dry place; store at 10 - 15° C Protect from moisture and direct sunlight Consume once the bag is opened or keep frozen Free of preservative or artificial colours

Frozen Okra

Specifications



Definition

Fresh Okra in maturation stage, prepared by:

Removing crown, thorough washing, thermal treatment (enough to de-activate oxidation enzymes), rapid frozen & packaged in good manufacturing practices.

Physical Characteristics

Color: Characteristic of fresh Okra - Free from freeze injury (Brown Spots)

Flavor: Natural

Size:	Extra	Extra Less than 1.5 cm.	Allow 5% (count)
	Zero	Between 1.5 - 2.5 cm.	Allow 5% (count)
	Size 1	Between 2.5 - 3.5 cm.	Allow 5% (count)
	Size 2	Between 3.5 - 4.5 cm.	Allow 5% (count)
	Size 3	More than 4.5 cm.	Allow 5% (count)

Chemical Characteristics

Color: Free from color additives

Pesticide Residual: According to Codex Alimentarius

Heavy Metal: Arsenic Not more than 0.1 ppm
Lead Not more than 0.2 ppm

Microbiology Characteristics

Total Aerobic Plate Count: 100.000 cfu/gm.

Yeast & Mold: 50 cfu/gm.

Coliform: 100 cfu/gm.

E.coli: Negative

Packing & Storage

Packing: Packaged in polyethylene bags inside Plastic Sack packaging weighing 35 kg.
(or)

Packaged in polyethylene bags inside carton box packaging weighing 10 kg.

Shelf life: 18 months from production date

Storage & Shipping Store at - 18°C.

Condition	During transport	10°C	For the first 7 days
		18°C	More than 7 days

Frozen Mixed Vegetables

(Ready to Cook)

Specifications



Definition

Mix of Fresh Vegetables prepared by:

Thorough washing, thermal treatment (enough to de-activate oxidation enzymes), rapid frozen, and packaged in good manufacturing practices and hygienic conditions.

Physical Characteristics

Color:	Characteristic of the product as ingredients - As fresh color of each ingredient
Cutting Size:	From 2 – 3.5 cm.
Flavor:	Natural

Chemical Characteristics

Color:	Free from Color additives
Pesticide Residual:	According to Codex Alimentarius
Heavy Metal:	According to Standards

Microbiology Characteristics

Total Aerobic Plate Count:	100.000 cfu/gm.
Yeast & Mold:	50 cfu/gm.
Coliform:	100 cfu/gm.
E.coli:	Negative

Packing & Storage

Packing:	Packaged in polyethylene bags inside plastic sack packaging weighing 35 kg. (or) Packaged in polyethylene bags inside carton box packaging weighing 10 kg.
Shelf life:	18 months from production date
Storage & Shipping	Store at - 18°C
Condition	During transport - 10°C For the first 7 days 18°C More than 7 days

Frozen Cut Green Beans

Specifications



Definition

Fresh Green Beans prepared by:

Cutting, thorough washing, thermal treatment (enough to de-activate oxidation enzymes) and then rapid frozen and packaged in good manufacturing practices.

Physical Characteristics

Color:	Characteristic of Fresh Green Beans - Free from freeze injury (Brown Spots)
Cutting Size:	From 2 - 3.5 cm.
Flavor:	Natural

Chemical Characteristics

Color:	Free of Color additives.
Pesticide Residual:	According to Codex Alimentarius
Heavy Metal:	According to Codex Alimentarius

Microbiology Characteristics

Total Aerobic Plate Count:	100.000 cfu/gm.
Yeast & Mold:	50 cfu/gm.
Coliform:	100 cfu/gm.
E.coli:	Negative

Packing & Storage

Packing:	Packaged in polyethylene bags inside plastic sack packaging weighing 35 kg. (or) Packaged in polyethylene bags inside carton box packaging weighing 10 kg.
Shelf life:	18 months from production date
Storage & Shipping	Store at - 18°C
Condition	During transport - 10°C For the first 7 days 18°C More than 7 days