

FICHA TECNICA MANGO.



Description

Aseptic Concentrate Mango Puree, is unfermented but fermentable Mango Puree obtained from the endocarp of fresh, sound and ripe mangos (*Mangifera indica* L.). The puree is obtained from the fruit by mechanical process (extraction and filtration), concentrated by physical removal of a part of the water, commercially esterilized by thermal process, aseptically packaged and preserved at room temperature. Product meets legislation and regulations (food, safety, hygiene, environment, labelling)

Product Specifications

Physicochemical	UOM	Min	Max
°Brix Corrected for Acidity @ 20°C	°Bx	27	29
Acidity (as citric acid)	% w/w	0.55	1.00
Ratio (Bx/Ac)	Value	28	50
pH	Value	3.3	4.2
Consistency (Bostwick)	cm /30 s	8	24
Ethanol	gr/kg		3
D-lactic Acid	g/kg		0.5

Microbiological	UOM	Min	Max
Mold (Howard Method)	%		12
Total Plate Count	Ufc/ml		<1
Mold and Yeast	Ufc/ml		<1
Coliform Bacteria	Ufc/ml		Negative

Organoleptic	UOM	Min	Max
Color	Criteria	Bright orange-yellow, typical of mango puree, free of browning	
Flavor	Criteria	Natural, characteristic mango puree, free from off-flavour .	
Defects (black specks)	Value		12

Storage

Storage: Room temperature
 Stowage height: 4 bins on top max or 5 drums on top
 Do not freeze while the primary package is closed

Packaging

Primary packaging : Aseptic Polyethylene Bag (Metallized)
 Secondary packaging: Metal Drum, Wooden or Metal container (bin)

Best before:

18 months from date production

Arsenic and Heavy Metals

Mercury	< 0.01 mg/l	Lead	< 0.2 mg/l
Arsenic	< 0.1 mg/l	Cadmium	< 0.02 mg/l

Presentation

Presentation	Capacity	Deliveries
Metal drum	230 kg	Land/Maritime
Wooden or Metal container (bin)	1200 kg	Land/Maritime

Note: For other presentations please contact Sales Department

Contact

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Certified

