

Finished Product Technical Data Sheet: Aseptic Neelam Mango Concentrate							
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1. General Product Characteristics							
Product Name	Aseptic Neelam Mango Concentrate						
Description	Aseptic Neelam Mango concentrate is extracted from sound mature and selected ripened Neelam Mango fruits. The process involves selection of ripe Neelam mangoes, washing with disinfectant, tip cutting, final inspection of Fruits, Destoning, fine pulping, preheating, decantation or separation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with Quality and Food safety standards.						
Botanical Name	Mangifera Indica						
Variety	Mango- Neelam						
Country of Origin	India						
GMO	The product is free from Genetically Modified Organism						
Ionization / Irradiation	The product is free of ionization / radiation.						
Intended Use	 Since product consumption & formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement. Our product is not meant for direct consumption. Industry may use our product as a raw material. 						
Dietary	Product is suitable for all Vegans & Vegetarians						
Packaging	Product is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum						
Shelf life	Best before 24 months from the date of manufacturing						
Legal/ Safety Declaration:	Product complying with EU standards, USFDA, AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.						
2. Product Organoleptic Characteristics							
Color	Yellow to deep yellow with	Brownish Shad	e				
Flavor	Typical of ripe Neelam mango without any off flavor						
Taste	Characteristics of ripe Neelam mango fruit						
Appearance	Homogenous & free of any	foreign matter					

Prepared by:

Approved By:

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3. Physio-chemical Pro	duct Characteristics					
Parameters	Specification Lim	nits	Methods	UOM		
ngredient	Neelam Mango -100%		NA	%		
Brix at 20 º C	Minimum 28; Target 28.5; Maximum – 30		IFU Method No- 8	°B		
Acidity as Citric Acid	0.70 – 1.40 Target – 0.80		IFU Method No-3	%		
рН	3.60 - 4.20		IFU Method No- 11	-		
Consistency 20 ± 2°C	2 to 7		Bostwick Method	Cm/30 sec		
Colour Value	L – 38 to 50 a –10 to 18 b – 21 to 30		Hunter Lab Illuminate- D/65			
Black Specks	Not more than 10		By Visual	Per 10 grams		
Brown Specks	Not More than 10		By visual	Per 10 grams		
4. Microbiological Limi	ts					
Parameters	Limits		Methods	UOM		
Fotal Plate Count	<10		FDA BAM – Chapter - 03	CFU/ml		
least & Mould	<10		FDA BAM – Chapter - 18	CFU/ml		
Coliforms	Absent		FDA BAM – Chapter - 04	Per ml		
E. coli	Absent		FDA BAM – Chapter - 04	Per ml		
Salmonella	Absent		HA 5^{Th} edition-Chapter 3 &	8 Per 25ml		
Listeria monocytogenes	Absent		IS 14988-2 (2002)	Per 25ml		
/ibrio cholerae	rio cholerae Absent		ISO 21872- 1:2017(E)	Per 25ml		
5. Other product inform	nation					
Handling Instruction	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consum immediately.					
Net Weight	Product Net weight: 228kgs / or as per customer requirement					
Loadability	80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)					
Storage Instruction	Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.					

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Method of distribution & delivery	At ambient condition without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.						
Labelling	Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, Best before, As per buyers instructions and meeting the requirements of FSSAI – Packaging and Label regulations / SGF/ IRMA code of labeling / or as per Statutory & regulatory requirements of destination country.						
Sensitive customer	None						
Allergen Information	The product meets the requirement of European Regulation (EU) No 1169/2011, Food Safety and Standards (Labelling and Display) Regulations, 2020, FDA 21CFR regulation on food Allergen etc. Product is free from below top listed allergens. 1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; 2. Crustaceans and products thereof; 3. Eggs and products thereof; 4. Fish and products thereof; 5. Peanuts and products thereof; 6. Soybeans and products thereof; 7. Milk and products thereof (including lactose); 8.Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya						
	illinoinensis (Wa nuts (Pistacia ver products thereof 9.Celery and pro- 10. Mustard and 11.Sesame seeds 12.Sulphur dioxi- mg/litre in terms	ngenh.) K. Koch), ra), macadamia o ducts thereof; products thereof and products the de and sulphites a s of the total SO2 for consumption o ne manufacturers oducts thereof;	, Brazil nuts (Bertholletia r Queensland nuts (Maca ; ereof; at concentrations of mor which are to be calculate or as reconstituted accor ;	e xcelsa), pistachio adamia ternifolia), and e than 10 mg/kg or 10 d for products as			
Site Certifications	Product is Produced in a FSSC: 22000; SGF; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.						

Prepared by:

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