

ABC Fruits, Ankinayanapalli Village, On Bangalore – Chennai Highway, Bargur, Krishnagiri, Tamil Nadu – India Finished Product Technical Data Sheet (Edition:01)

Finished Product Technical Data Sheet: Aseptic Yellow Pumpkin Puree							
Version: 5.01	Issue Date: 10/03/2025	Doc. Code.	ABC-1/QA/FP/51	Page 1 of 3			
1. General Product Characteristics							
Product Name	Aseptic Yellow Pumpkin Puree						
Description	Aseptic Yellow Pumpkin Puree is extracted from selected sound and ripened pumpkin. The process involves selection of ripe pumpkin, Peeling, cooking cum Blanching, Milling and Refining through sieve, Preheating 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	Cucurbita pepo						
Variety	Indian Yellow Pumpkin Variety						
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 18 months from the date of manufacturing at 4 to 10 Deg C						
Legal/ Safety Declaration:	Product complying with the requirements of FSSAI and destination country requirements.						
2. Product Organoleptic Characteristics							
Color	Typical of Yellow Pumpkin colour						
Flavor	Typical of pumpkin without any off flavor						
Taste	Characteristics of pumpkin						
Appearance	Free of any foreign matter						

Approved By:

BAlie -



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3. Physio-chemical Product Characteristics								
Parameters	Specification Limits			Methods	UOM			
Ingredient	Pumpkin-99.7 to 99.8% Added Citric Acid -0.2-0.3 %		6	NA	%			
Brix at 20 º C	Minimum 5.0 Target 7.0 Maximum – 10.0			IFU Method No- 8	0B			
Acidity as Citric Acid	0.1 to 0.4 Target – 0.25			IFU Method No-3	%			
рН	4.00-5.00			IFU Method No- 11	-			
Consistency	Max 06			Bostwick	Cm/30sec			
Colour Value	L – Min 40			Hunter Lab Illuminate- D/65				
Foreign Matter	Nil			By Visual				
4. Microbiological Limit	S				·			
Parameters	Limits			Methods	UOM			
Total Plate Count	<10		FDA BAM – Chapter - 03		CFU/ml			
Yeast & 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		APHA 5^{Th} edition-Chapter 3 & 8		8 Per 25ml			
Listeria monocytogenes	Absent		IS 14988-2 (2002)		Per 25ml			
Vibrio cholerae	Absent		ISO 21872- 1:2017(E)		Per 25ml			
5. Other product inform	ation				·			
Handling Instruction	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.							
Net Weight	Product Net weight: 200 kgs in MS Drum / 20 kg in BIB or as per customer requirement							
Load ability	80 Drums Per 20' Container (With Pallet or Without pallet packing - optional) / 960 BIB in pallets							
Storage Instruction	Product should be stored at 4 to10 Deg C.							
Method of distribution & delivery	At reefer container between 4 to10 Deg C 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.							

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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 as per Statutory & regulatory requirements of destination country.				
instructions and meeting the requirements of				1CFR regulation on food ed allergens. ly: wheat, rye, barley, oat acts thereof; of; uding lactose); lus communis L.), hazeln Anacardium occidentale Brazil nuts (Bertholletia Queensland nuts (Maca ereof; at concentrations of more which are to be calculate or as reconstituted accord	Allergen etc. ts, spelt, kamut or uts (Corylus avellana),), pecan nuts (Carya excelsa), pistachio damia ternifolia), and e than 10 mg/kg or 10 d for products as	
Site CertificationsProduct is Produced in a FSSC: 22000; SGF Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with U SEDEX.				-		

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