

# ALPHONSO MANGO PUREE

## TECHNICAL DATA SHEET

CODE: SYAF/25/03 ORIGIN: INDIA

ISSUED: 29/04/2025

Aseptic Alphonso Mango puree is made from carefully selected, fully ripe Alphonso mangoes. The process starts with washing the fruits using disinfectant, followed by tip cutting and final inspection.

The mangoes are then destoned, finely pulped, preheated, and clarified through decantation or separation. The puree is passed through magnetic traps, strainers, and metal detectors to eliminate any foreign matter.

It is then thermally processed using a PLC-based aseptic sterilization system and packed into aseptic bags placed inside mild steel drums with a polyliner. Strict hygiene is maintained throughout, with continuous quality assurance checks to ensure compliance with food safety and quality standards.

### Physical & Chemical

Brix at 20°C	16 Bx - 18 Bx
Acidity (% as CA)	0.40 - 0.80 %
pH	3.60 - 4.20
Consistency at 20°C	8.0 - 12.0 Cm/30sec
Brown specks	NMT 05 Per 10gm
Black specks	Nil
Peel Particles	NMT 05 Per 10gm

### Microbiological

Total Plate Count	<10 CFU / ml
Yeast & Mould	<10 CFU / ml
Coliforms	Absent
E. coli	Absent
Pathogens	Absent
Thermophilic Spores	Absent

### Organoleptic

Colour	Bright Yellow - Deep Yellow
Aroma	Distinct ripe Alphonso Mango aroma, free from fermented or off-flavors.
Taste	Prominent sweet-acidic taste of ripe Alphonso Mango.
Appearance	Smooth, uniform, slightly thick consistency, free from fibers and foreign matter.

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### Packaging

Alphonso Mango Puree is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade enamel painted (inside) open top MS drum

### Shelf life

Best before 24 months from the date of manufacturing

### Weight

Product Net weight: 215 Kgs

### Loadability

80 Drums Per 20'ft Container (With Pallet or Without pallet packing - optional)

### Storage Instruction

Aseptic Alphonso Mango Puree should be stored at ambient temperature and not below 4°C. Avoid exposure to higher temperature and sunlight.

### Handling Instruction

Keep upright and vertical, handle with care, avoid rolling. Protect from sunlight, rain & freezing. Consume immediately once opened.

### Labelling

Product Name, Ingredients, Batch Code, Net & Gross Weight, Mfg. & Expiry Date, Storage Instructions, Drum No., FSSAI Logo & License No., Veg Logo, Mfg. Address, "Best Before" Date, and comply with FSSAI/SGF/IRMA or destination country's regulations.

### 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.

### Legal/ Safety Declaration

GMO-free, allergen-free, made under GMP & food safety standards. Complies with FSSAI, EU, AIJN code, and destination country regulations.

### Certifications

Certified under FSSC 22000, SGF, Kosher, Halal. Holds FSSAI, EIA licenses; registered with USFDA.

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