

TOTAPURI MANGO CONCENTRATE

TECHNICAL DATA SHEET

CODE: SYAF/25/04 ORIGIN: INDIA

ISSUED: 06/06/2025

Aseptic Totapuri Mango Concentrate is produced from carefully selected, sound, and fully ripened Totapuri mangoes. The production process includes the following steps: selection and washing of ripe fruits with food-grade disinfectants, tip cutting, and final inspection. The mangoes are then destoned, finely concentrated, and preheated. This is followed by decantation or separation, and the concentrate is passed through multiple foreign matter control devices such as magnetic traps, strainers, and metal detectors.

The concentrate undergoes thermal processing in a PLC-controlled aseptic sterilization system and is finally packed in aseptic bags placed inside MS drums with food-grade polyliners. The entire process is carried out under strict hygienic conditions with continuous quality assurance monitoring to ensure compliance with food safety and quality standards.

Physical & Chemical

Brix at 20°C	28 Bx
Acidity (% as CA)	0.8 -1.2 %
pH	3.50 - 4.0
Consistency at 20°C	5.0 cm/30sec
Brown specks	NMT 10 Per 100gm
Black specks	Nil
Peel Particles	NMT 05 Per 100gm

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 Totapuri mango aroma, free from fermented or off-flavors.
Taste	Prominent sweet-acidic taste of ripe Totapuri mango.
Appearance	Smooth, uniform, slightly thick consistency, free from fibers and foreign matter.

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Packaging

Totapuri Mango Concentrate 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: 228 Kgs

Loadability

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

Storage Instruction

Aseptic Totapuri Mango Concentrate 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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