

ASEPTIC MANGO PULP

Chaunsa Mango Pulp

Desi Mango Pulp

Sindhri Mango Pulp

Aseptic Desi Mango Concentrate



PRODUCT SPECIFICATION

Properties	Chaunsa Pulp	Sindhri Pulp	Desi Pulp	Desi Mango Concentrate
Brix	Min. 20° ± 1	Min. 14° ± 1	Min. 15° ± 1	Min. 28° ± 1
Acidity% (C.A monohydrate)	0.7 to 1.0	0.6 to 0.9	0.6 to 0.9	0.80 - 1.20
pH	3.60 - 4.00	3.60 - 3.90	3.60 - 3.90	3.60 - 4.00
Flavour & Taste	Characteristic of Variety	Characteristic of Variety	Characteristic of Variety	Characteristic of Variety
Color	Bright Yellow	Bright Yellow	Bright Yellow	Bright Yellow
Ascorbic Acid (Vitamin C)	Min. 100 ppm	Min. 100 ppm	Min. 100 ppm	Min. 100 ppm
Preservatives	Nil	Nil	Nil	Nil
Total Aerobic Count (TAC)	<50 cfu/g	<50 cfu/g	<50 cfu/g	<50 cfu/g
Mould Count	<10 cfu/g	<10 cfu/g	<10 cfu/g	<10 cfu/g
Yeast Count	<10 cfu/g	<10 cfu/g	<10 cfu/g	<10 cfu/g
Salmonella & Coliform	Nil	Nil	Nil	Nil

Packaging: Mango Pulp Product is Packed in Aseptic Bag 210 (Kgs) in Conical Steel Drum.

Desi Mango Concentrate Product is Packed in Aseptic Bag 220 (Kgs) in Conical Steel Drum.

Loadability: 80 Drums per 20 ft. Container.

Storage: Storage <10 °C.

Shelf Life: 18 Months from the Date of Production underabove Mentioned Storage Condition.

These are our Basic Specification. However, the Product can be Manufactured as per Buyer's Specifications Depending upon the Final use of Product and Country of Import.



IFTEKHAR AHMED & CO.

WE GROW, PROCESS, PACK, AND EXPORT FRESH FRUITS, VEGETABLES,
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Email: info@iac-fruit.com | Website: www.iac-fruit.com



CLEAR APPLE JUICE CONCENTRATE



PRODUCT SPECIFICATION

Brix	68°-72° ± 1	
Acidity%	1.5 - 1.7%	as Malic Acid
pH	3.50 to 4.50	
Color	≥50	at 11.5° Brix, T% (440nm)
Clarity	≥95	at 11.5° Brix, T% (625 nm)
Turbidity	≤5.0 NTU	at 11.5° Brix
Starch	Negative	
Pectin	Negative	
Patulin	≤50 ppb	
Aerobic Plate Count	≤100 cfu/g	
Total Coliforms	≤3 /g	
Yeast and Mold	≤10 cfu/g	
Salmonella	Negative	
Taste	Characteristic of natural Apple, no anomalous smell & sweetness	
Preservatives	Nil	

Packaging: Product is Packed in Aseptic Bag 275 & 300 (Kgs) in Conical Steel Drum.

Loadability: 80 Drums per 20 ft. Container.

Storage: Storage 0-4°C.

Shelf Life: 18 Months from the Date of Production underabove Mentioned Storage Condition.

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ASEPTIC GUAVA PULP



PRODUCT SPECIFICATION

Brix	Min. 8° ± 1	
Acidity%	0.4 - 0.8	As per citric acid monohydrate
pH	3.60 - 3.95	pH meter direct reading @ 20°C
Foreign Material	Nil	
Color	White Creamy	
Consistency (Bostwick)	5 - 10 cm / 30 sec	Thick & viscous liquid of creamy texture without black specs
Total Aerobic Count	≥100 cfu/g	
Yeast and Mold	Nil	
Salmonella	Nil	
MPN Coliforms	Nil	
E.Coli	Nil	
Ascorbic Acid	Min. 100 ppm	
Taste	Typical Ripe Flavor of Fresh Guava Fruit	

Packaging: Product is Packed in Aseptic Bag 210 (Kgs) in Conical Steel Drum.

Loadability: 80 Drums per 20 ft. Container.

Storage: Storage <10 °C.

Shelf Life: 18 Months from the Date of Production underabove Mentioned Storage Condition.

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ASEPTIC DATE JUICE CONCENTRATE



PRODUCT SPECIFICATION

Brix	70° ± 1
Acidity%	1.2 - 1.5%
pH	4.0 to 4.5
Color	Reddish viscous solution
Taste	Characteristic of natural dates, no anomalous smell & sweetness
Starch	Negative
Pectin	Negative
Patulin	≤50 ppb
Aerobic Plate Count	<100 cfu/g
Total Coliforms	<3 /g
Yeast and Mold	<10 cfu/g
Salmonella	Negative
Preservatives	Negative
Pesticides	Below Detectable Limits
Heavy Metals	Below Detectable Limits

Packaging: Product is Packed in Aseptic Bag 275 (Kgs) in Conical Steel Drum.

Loadability: 80 Drums per 20 ft. Container.

Storage: Storage 0-4°C.

Shelf Life: 18 Months from the Date of Production underabove Mentioned Storage Condition.

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