

## PROCESSED FOOD

### MANGO PUREE CONCENTRATE

A) SPECIFICATION:

**Physio- Chemical**

Refractometric Brix @200 C(Brix) 28.0-30.0

Acidity (% As Anhyd. Citric Acid) 0.50-0.90

pH as Natural 3.70-4.20

Brix – Acid Ratio 30-50

Black Specks (/100gm) NMT 20

Brown Specks (/100gm) NMT 40

**Additives & Preservatives**

Free from sugar, preservatives & pigments

B) SHELF LIFE : 18 Months from Date of Production

C) PACKING : Aseptic Bags -In – Steel Drums – Net 228 Kg