Product
FarmFresh Mango puree is manufactured from selected fully ripe Mangoes, thermally processed and aseptically packed/Frozen/Canned for retaining colour, taste, flavour and aroma of the fresh fruit.

Physical & Chemical

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Product</th>
<th>°Brix (min)</th>
<th>pH</th>
<th>Consistency</th>
<th>Acidity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mango</td>
<td>Alphonso Mango Puree</td>
<td>16</td>
<td>3.7-4.3</td>
<td>7-14</td>
<td>0.3-0.9</td>
</tr>
<tr>
<td></td>
<td>Frozen Alphonso Mango Puree</td>
<td>16</td>
<td>3.7-4.3</td>
<td>7-14*</td>
<td>0.3-0.8</td>
</tr>
<tr>
<td></td>
<td>Frozen Sweetened Alphonso</td>
<td>21</td>
<td>3.7-4.3</td>
<td>7-14*</td>
<td>0.3-0.8</td>
</tr>
<tr>
<td></td>
<td>Mango Puree</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* After Thawing & Homogenization
Organoleptic
Colour: Characteristics ripe Mango colour
Flavour: Characteristics ripe Mango flavour, free from off flavour
Taste: Characteristics ripe Mango taste

Chemical Preservatives & Additives
Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

Pesticide Residue
All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

Microbiology

<table>
<thead>
<tr>
<th></th>
<th>Aseptic</th>
<th>Frozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count/ gm</td>
<td>&lt;10</td>
<td>&lt;5000</td>
</tr>
<tr>
<td>Yeast &amp; Mold count/gm</td>
<td>&lt;10</td>
<td>&lt;300</td>
</tr>
<tr>
<td>Coliform/gm</td>
<td>Absent</td>
<td>&lt;50</td>
</tr>
<tr>
<td>E-coli/gm</td>
<td>Absent</td>
<td>Absent</td>
</tr>
</tbody>
</table>

Packaging

Aseptic
Available in 20 Kg Bag in Box packing as well as in 54/108/216 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen
Available in 1 kg frozen pouch/ bucket, 20 Kg Bag in Box packing as well as in 200 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Canned
Product in 0.45/0.85/3.1/5.25 kg

Labeling
Every pack is labelled in accordance with current international legislations.

Others
GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnet prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherlands. All Farmfresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

Storage
Aseptic - Stored in cool (5-15°C) and dry place, away from heat. Please do not freeze.
Frozen - Frozen products should always be stored below -18°C.

Best Before
Aseptic
Eighteen months from the date of manufacturing when stored below 15°C. Product should be used quickly after opening the bag.
Frozen
Twenty four months from the date of manufacturing when stored below -18°C.
Canned
Twenty four months from the date of manufacturing.
Product
FarmFresh Mango puree and concentrate is manufactured from selected fully ripe Mangos, thermally processed and aseptically packed/Frozen/Canned for retaining colour, taste, flavour and aroma of the fresh fruit.

Physical & Chemical

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Product</th>
<th>°Brix (min)</th>
<th>pH</th>
<th>Consistency</th>
<th>Acidity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mango</td>
<td>Totapuri Mango Puree</td>
<td>14</td>
<td>3.5-4.4</td>
<td>7-14</td>
<td>0.3-0.8</td>
</tr>
<tr>
<td></td>
<td>Totapuri Mango Puree Concentrate</td>
<td>28</td>
<td>3.5-4.2</td>
<td>&lt;10</td>
<td>0.4-1.6</td>
</tr>
<tr>
<td></td>
<td>Frozen Totapuri Mango Puree</td>
<td>14</td>
<td>3.5-4.4</td>
<td>7-14*</td>
<td>0.3-0.8</td>
</tr>
<tr>
<td></td>
<td>Frozen Sweetened Totapuri Mango Puree</td>
<td>18</td>
<td>3.5-4.4</td>
<td>7-14*</td>
<td>0.3-0.8</td>
</tr>
</tbody>
</table>

* After Thawing & Homogenization
Organoleptic
Colour: Characteristics ripe Mango colour
Flavour: Characteristics ripe Mango flavour, free from off flavour
Taste: Characteristics ripe Mango taste

Chemical Preservatives & Additives
Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

Pesticide Residue
All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

Microbiology
<table>
<thead>
<tr>
<th>Aseptic</th>
<th>Frozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count/ gm : &lt;10</td>
<td>Total Plate Count/ gm : &lt;5000</td>
</tr>
<tr>
<td>Yeast &amp; Mold count/gm : &lt;10</td>
<td>Yeast &amp; Mold count/gm : &lt;300</td>
</tr>
<tr>
<td>Coliform/gm : Absent</td>
<td>Coliform/gm : &lt;50</td>
</tr>
<tr>
<td>E-coli/gm : Absent</td>
<td>E-coli/gm : Absent</td>
</tr>
</tbody>
</table>

Packaging
Aseptic
Available in 20 Kg Bag in Box packing as well as in 55/91/204/215/225/228 Kg Bag in Drum and 918 kg bag in Bin packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen
Available in 1 kg frozen pouch/bucket, 20 Kg Bag in Box packing as well as in 200 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Canned
Product in 0.45/0.85/3.1/5.25 kg.

Labeling
Every pack is labelled in accordance with current international legislations.

Others
GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnets prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

Storage
Aseptic - Stored in cool (5-15°C) and dry place, away from heat. Do not freeze aseptic product.
Frozen - Frozen products should always be stored below -18°C.

Best Before
Aseptic
Eighteen months from the date of manufacturing when stored below 15°C. Product should be used quickly after opening the bag.

Frozen
Twenty four months from the date of manufacturing when stored below -18°C.

Canned
Twenty four months from the date of manufacturing.
**Product**

FarmFresh Mango puree and concentrate is manufactured from selected fully ripe Mangoes, thermally processed and aseptically packed/Frozen/Canned for retaining colour, taste, flavour and aroma of the fresh fruit.

**Physical & Chemical**

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Product</th>
<th>°Brix (min)</th>
<th>pH</th>
<th>Consistency</th>
<th>Acidity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mango</td>
<td>Kesar Mango puree</td>
<td>16</td>
<td>3.7-4.4</td>
<td>8-15</td>
<td>0.25-0.6</td>
</tr>
<tr>
<td></td>
<td>Raspuri Mango Puree</td>
<td>15</td>
<td>3.5-4.2</td>
<td>7-16</td>
<td>0.3-1.0</td>
</tr>
<tr>
<td></td>
<td>Rajapuri Mango Puree</td>
<td>15</td>
<td>3.5-4.4</td>
<td>7-14</td>
<td>0.3-0.9</td>
</tr>
<tr>
<td></td>
<td>Indian Mango Puree Concentrate</td>
<td>28</td>
<td>&lt;4.2</td>
<td>&lt;10</td>
<td>0.4-1.6</td>
</tr>
<tr>
<td></td>
<td>Indian Mango Concentrate</td>
<td>40</td>
<td>3.4-4.0</td>
<td>—</td>
<td>0.8-2.0</td>
</tr>
<tr>
<td></td>
<td>Frozen Clarified Mango Juice concentrate*</td>
<td>60</td>
<td>3.0-3.8</td>
<td>—</td>
<td>1.2-2.5</td>
</tr>
<tr>
<td></td>
<td>Frozen Clarified Mango Juice concentrate*</td>
<td>65</td>
<td>3.0-3.8</td>
<td>—</td>
<td>1.5-3.2</td>
</tr>
</tbody>
</table>

*Turbidity for clarified Juice concentrate product is less than 50 NTU at Single strength level.
Organoleptic

Colour: Characteristics ripe Mango colour
Flavour: Characteristics ripe Mango flavour, free from off flavour
Taste: Characteristics ripe Mango taste

Chemical Preservatives & Additives

Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

Pesticide Residue

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

Microbiology

<table>
<thead>
<tr>
<th>Aseptic</th>
<th>Frozen</th>
<th>Clarified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count/ gm : &lt;10</td>
<td>Total Plate Count/ gm : &lt;5000</td>
<td>Total Plate Count/ gm : &lt;50</td>
</tr>
<tr>
<td>Yeast &amp; Mold count/gm: &lt;10</td>
<td>Yeast &amp; Mold count/gm : &lt;300</td>
<td>Yeast &amp; Mold count/gm: &lt;100</td>
</tr>
<tr>
<td>Coliform/gm : Absent</td>
<td>Coliform/gm : &lt;50</td>
<td>Coliform/gm : Absent</td>
</tr>
<tr>
<td>E-coli/gm : Absent</td>
<td>E-coli/gm : Absent</td>
<td>E-coli/gm : Absent</td>
</tr>
</tbody>
</table>

Packaging

Aseptic

Available in 20 Kg Bag in Box packing as well as in 215/216/225/228 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 1 kg frozen pouch/Bucket, 20 Kg Bag in Box packing as well as in 200 Kg Bag in Drum packing. Clarified juice concentrate 20/250/260 kg bag in drum packed. Product can also be supplied in any other pack size as per customer requirement.

Canned

Product in 0.45/0.85/3.1/5.25 kg.

Labeling

Every pack is labelled in accordance with current international legislations.

Others

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/on line magnets prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherlands. All FarmFresh food products are Kosher and Halal Certified. We are also member of SDF-Germany.

Storage

Aseptic - Stored in cool (5-15°C) and dry place, away from heat. Please do not freeze.

Frozen - Frozen products should always be stored below -18°C.

Best Before

Aseptic

Eighteen months from the date of manufacturing when stored below 15°C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18°C.

Canned

Twenty four months from the date of manufacturing.

FarmFresh
Your recipe for great taste