



Foods & Inns

# Puree and Concentrates





# CERTIFIED BY: SAI RAINFOREST ALLIANCE



# Alphonso Mango Puree

Product Type/Specification	
Colour	Yellow -Orange
Flavor	Typical of ripe Mangoes without any off flavor
Taste	Characteristics of ripe Mangoes
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.16
Acidity (% as CA)	05-0.8
PH	3.7-4.1

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	—
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	—
Alicyclobacillus (ACB)	Absent (cfu/g)	—
Lactic Acid Bacteria (LAB)	Absent per gm	—
Salmonella	Absent per 25 gm	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Cans
- Frozen

Shelf Life: Two Years from the DOM



# Kesar Mango Puree

Product Type/Specification	
Colour	Yellow
Flavor	Typical of ripe Kesar Mango without any off flavor
Taste	Characteristics of ripe Kesar Mango Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.16
Acidity (% as CA)	0.5-0.8
PH	3.8-4.2

Quality Specification		
	Microbiological	
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	—
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	—
Alicyclobacillus (ACB)	Absent (cfu/g)	—
Lactic Acid Bacteria (LAB)	Absent per gm	—
Salmonella	Absent per 25 gm	Absent per 25 gm

- ### Packing Options
- Aseptic Bags
  - Cans
  - Frozen

Shelf Life: Two Years from the DOM



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# Totapuri Mango Puree

Product Type/Specification	
Colour	Yellow
Flavor	Typical of ripe Totapuri Mango without any off flavor
Taste	Characteristics of ripe Totapuri Mango Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.14
Acidity (% as CA)	Max.0.8
PH	3.8-4.2

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	—
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	—
Alicyclobacillus (ACB)	Absent (cfu/g)	—
Lactic Acid Bacteria (LAB)	Absent per gm	—
Salmonella	Absent per 25 gm	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Cans
- Frozen

Shelf Life: Two Years from the DOM



**Available with grit and minimum grit**



# Pink Guava Puree

**Available in concentrates also**

Product Type/Specification	
Colour	Pink
Flavor	Typical of ripe Pink Guava without any off flavor
Taste	Characteristics of ripe Pink Guava Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Minimum 9.0
Acidity (% as CA)	0.4 - 0.6
PH	3.8-4.2

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	—
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	—
Alicyclobacillus (ACB)	Absent (cfu/g)	—
Lactic Acid Bacteria (LAB)	Absent per gm	—
Salmonella	Absent per 25 gm	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Cans
- Frozen

**Shelf Life: Two Years from the DOM**



Available with grit and minimum grit



# White Guava Puree

Available in concentrates also

Product Type/Specification	
Colour	Creamy White
Flavor	Typical of ripe white Guava without any off flavor
Taste	Characteristics of ripe White Guava Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min. 19.5 Target 20.0 Max. 21.0
Acidity (% as CA)	Mini. 0.80 Target 1.0 Max. 1.20
PH	3.7-4.2

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	—
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	—
Alicyclobacillus (ACB)	Absent (cfu/g)	—
Lactic Acid Bacteria (LAB)	Absent per gm	—
Salmonella	Absent per 25 gm	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Cans
- Frozen

Shelf Life: Two Years from the DOM



# Mixed Fruit Concentrate

## Product Type/Specification

Colour	Deep Yellow
Flavor	Characteristics of Mixed Fruit
Taste	Characteristics of Mixed Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.24
Acidity (% as CA)	0.7 to 1.1
PH	3.75 to 4.2

## Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Aseptic Bags

Shelf Life: Two Years from the DOM



# Ripe Banana Puree

Product Type/Specification	
Colour	Creamy White
Flavor	Typical of Ripe Banana without any off flavor
Taste	Characteristics of Ripe Banana
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.20
Acidity (% as CA)	Minimun 0.5
PH	Below 5.0

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

**Packing Options**

- Aseptic Bags



# Red Papaya Puree

## Product Type/Specification

Colour	Orangish Red
Flavor	Characteristic flavour of Natural ripe Red Papaya
Taste	Characteristics sweet,acidic pleasant taste of Papaya
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min. 9
Acidity (% as CA)	0.40 to 0.60
PH	Below 4.5

## Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Aseptic Bags

Shelf Life: Two Years from the DOM



# Red Carrot Paste

## Product Type/Specification

Colour	Red
Flavor	Typical of Red Carrot without any off flavor
Taste	Characteristics of Red Carrot
Appearance	Free of Any Foreign Matter
Brix at 20 OC	8.0 to 10
Acidity (% as CA)	1.0 to 1.2
PH	3.5 to 4.0

## Quality Specification

Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Non Aseptic Bags

Shelf Life: One Years from the DOM



# Fermented Red Chili Paste

## Product Type/Specification

Colour	Bright Red
Flavor	Typical of Red Chili without any off flavor
Taste	Characteristics of Red Chili
Appearance	Free of Any Foreign Matter
Brix at 20 OC	22 to 26
Acidity (% as CA)	2.0 to 2.5
PH	3.0 to 4.0

## Quality Specification

Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Non Aseptic Bags

Shelf Life: One Years from the DOM



# Garlic Paste

Product Type/Specification	
Colour	Light Creamy White to ivory brown
Flavor	Typical of Garlic without any off flavor
Taste	Characteristics of Garlic
Appearance	Free of Any Foreign Matter
Brix at 20 OC	30 to 36
Acidity (% as CA)	1.0 to 1.5
PH	3.25 to 3.75

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

**Packing Options**

- Non Aseptic Bags

**Shelf Life: One Years from the DOM**



# Ginger Paste

Product Type/Specification	
Colour	Light Brown
Flavor	Typical of Ginger Flavor without any off flavor
Taste	Characteristics of Ginger
Appearance	Homogenous & Free of Any Foreign Matter
Brix at 20 OC	20 to 25
Acidity (% as CA)	1.0 to 1.5
PH	Max 4.2

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Non Aseptic Bags

**Shelf Life: Two Years from the DOM for Aseptic  
One Years from the DOM for Non Aseptic**



# Green Chili Paste

## Product Type/Specification

Colour	Light Green
Flavor	Typical of Green Chili without any off flavor
Taste	Characteristics of Green Chili
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min. 10
Acidity (% as CA)	1.70 to 2.20
PH	Below 4.0

## Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Non Aseptic Bags

**Shelf Life: Two Years from the DOM for Aseptic  
One Years from the DOM for Non Aseptic**



# Red Chili Paste

## Product Type/Specification

Colour	Bright Red
Flavor	Typical of Red Chili without any off flavor
Taste	Characteristics of Red Chili
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	10 to 14
Acidity (% as CA)	2.0 to 3.0
PH	3.6 to 4.2

## Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Aseptic Bags
- Non Aseptic Bags

**Shelf Life: Two Years from the DOM for Aseptic  
One Years from the DOM for Non Aseptic**



# Tamarind Paste

Product Type/Specification	
Colour	Dark Brown
Flavor	Characteristic
Taste	Characteristic
Appearance	Homogenous & Free of Any Foreign Matter
Brix at 20 OC	Min.45
Acidity (% as CA)	6.0 to 7.0
PH	2.0 to 2.5

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

**Packing Options**

- Non Aseptic Bags

**Shelf Life: One Years from the DOM**



# Natural Tomato Paste

Product Type/Specification	
Colour	Deep Red
Flavor	Typical of Freshly Extracted Ripe Tomato
Taste	Characteristics of ripe Tomato
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.21
Acidity (% as CA)	1.3 to 1.7
PH	Below 4.4

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

## Packing Options

- Aseptic Bags

Shelf Life: Two Years from the DOM