



**Mango
Puree**



iTi tropicals Inc.

Tropical Fruit Purees,
Concentrates & IQF Pieces

SPECIFICATIONS

Mango is peach like and juicy, with a single large kidney-shaped seed. The flavor is pleasant, rich and high in sugars and acid. Fresh Mangos are selected, washed and pulp is extracted, homogenized, deairedated and sterilized for aseptic packing. Our Organic Mango has being certified by MAYACERT S.A. in compliance of NOP-USDA.

PRODUCT:	ORGANIC ASEPTIC MANGO PUREE
ORIGIN:	COLOMBIA
CODE:	9130/9131
INGREDIENTS:	100% mango puree
BRIX:	13.5-14.0 °
pH:	3.3-4.3
PULP:	45-55 %
VISCOSITY:	1000-1500 (CPS 30 rpm)
ACIDITY:	0.4-0.6 (% citric acid)
RATIO:	22.5-35
COLOR:	Deep yellow
FLAVOR & ODOR:	Deep aromatic/typical of fresh mango Free from off flavor & odor
STORAGE & SHELF LIFE:	12 months at 70° F 18-24 months at 40° to 50° F
MICROBIOLOGICAL:	Total Plate Count <10 CFU/g. Yeast / Mold Count <10 CFU/g. Coliform Absent E. Coli Absent
PACKING:	Aseptic bag in carton. Net weight 44 pounds Aseptic bag in metal drum. Net weight 463 lbs.

Depending on crop conditions specifications are subject to variation.

September 14, 2007MEP

www.iTitropicals.com