



Referential image

ASEPTIC MANGO PULP

Technical Specification Sheet

PRODUCT DESCRIPTION

Natural product, undiluted, unfermented, not from concentrate, preservative-free, obtained by breaking down and straining the edible part of ripe, healthy, and clean mangos. Classified as a NON-GMO (genetically modified organism) product.

Suitable for use in beverages for direct consumption, with no additional processing. Can be used in different applications such as desserts, baking, ice-cream, gelato, restaurants, catering, hotels, beverage sector and for industrial processes.

PRODUCTION PROCESS

Fruits subjected to a rigorous process of washing, selection, disinfection, blanching, mechanical extraction, enzymatic deactivation, deaeration, sterilization, cooling, aseptic packing, and storage at room temperature.

INGREDIENTS

100% Fresh Mango, citric acid (E330) and ascorbic acid.

TRANSPORT CONDITIONS

May be transported at controlled room temperature, in an enclosed vehicle to avoid moisture and maintain the boxes in good condition.

SHELF LIFE - STORAGE CONDITIONS

Twelve months after the production date at controlled room temperature, we recommend keeping it at a temperature below 20°C, the bags hermetically sealed and the boxes closed, avoid direct exposure to sunlight and moisture.

PACKAGING TYPE AND UNIT

White corrugated cardboard box with product packed in aseptic, double-wall bag, in weights of 3, 5 or 20 kg. and conical steel drums of 200 or 220 kg.

PHYSICOCHEMICAL CHARACTERISTICS

Brix (20°C):	14.0 – 16.0
pH (20°C):	3.6 a 4.5
Acidity (expressed as anhydrous citric acid):	0.25 – 0.55%

ORGANOLEPTIC CHARACTERISTICS

Appearance:

Free from clumps, creamy consistency, free from skin fragments and/or any foreign element.

Color:

Bright orange to yellow.

Flavor and Aroma:

Characteristic of ripe fresh fruit.

Defects:

0% foreign matter and <10 black points per cm³.

MICROBIOLOGICAL CHARACTERISTICS

• Total Mesophilic Count	< 10 ufc/gr.
• Total Mold and Yeast Count	< 10 ufc/gr.
• Total Coliform Count	< 10 ufc/gr.
• Total E. Coli	< 10 ufc/gr.
• Salmonella sp.	Absent
• Listeria sp.	Absent

CERTIFICATIONS





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PRESENTATION

ASEPTIC PERUVIAN FRUIT, works white label or his own brand PACIFIC FRUIT.

CASE DIMENSION				
	NET WEIGHT	6.61 LBS 3 Kg.	11.02 LBS 5 Kg.	44.09 LBS 20 Kg.
UNITS PER PALLET	384 bag in box	206 bag in box	50 bag in box	4 conical steel drums
20"FCL	3,840	2,060	500	75
40"FCL	7,680	4,120	1,000	110

HARVEST SEASON

JAN. FEB. MAR. APR. MAY. JUN. JUL. AUG. SEP. OCT. NOV. DEC.



VARIETY

Kent, Criollo and Chato de Ica.

DILUTION RATE

Intended for professional use.
Dilution rate 1:2
Mix 1 volume of MANGO PULP
with 2 volumes of liquid.