



PAPAYA PUREE & CONCENTRATE

PRODUCT

FarmFresh Red Papaya puree and puree concentrate is manufactured from selected fully ripe Papaya, thermally processed and aseptically packed for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Papaya	Red Papaya puree	9	<4.5	4-12	0.2-0.7
	Red Papaya Puree Concentrate	20	<4.5	<10	0.4-1.2
	Red Papaya Puree Concentrate	25	<4.5	<10	0.4-1.3



Your recipe for great taste.

ORGANOLEPTIC

Colour : Chacteristics ripe Red Papaya colour

Flavour : Typical ripe Red Papaya flavour free from off flavour

Taste : Chacteristics ripe Papaya taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Papaya 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

Aseptic	
Total Plate Count/ gm	: <10
Yeast & Mold count/gm	: <10
Coliform/gm	: Absent
E-coli/gm	: Absent

PACKAGING

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

Labelling

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 prior to aseptic 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 Product should be stored in cool (5-15° C) and dry place, away from heat. Do not freeze the aseptic product.

BEST BEFORE

Eighteen months from the date of manufacturing when stored below 15° C for aseptic product.

