TECHNICAL DATA SHEET
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ALPHONSO MANGO JUICE BASE (120 ML FROZEN POUCH) CLEAN LABEL GRADE

1. PRODUCT DESCRIPTION & APPLICATION

Fruitify Alphonso Mango Juice Base is a flash-frozen, pre-formulated commercial beverage concentrate processed from 100% natural Alphonso mango pulp and mild sucrose sweetener. Formulated for quick reconstitution in commercial juicers or blenders, it delivers a standardized 300 ml serving of fresh mango juice with natural color, aroma, and mouthfeel. Free from synthetic preservatives, artificial flavors, and added colorants.

2. PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification Limit	Test Method
Brix (Finished Base)	38.0° – 42.0° Brix at 20°C	Refractometric (ISO 2173)
Reconstituted Brix (1:1.5 water)	14.0° – 15.5° Brix	Refractometric
pH Value	3.80 – 4.20	pH Meter at 20°C (AOAC 981.12)
Titratable Acidity (as Citric)	0.45% – 0.65% w/w	Titrimetric (AOAC 942.15)
Pulp Content (v/v)	≥ 85.0% (Natural Fruit Base)	Centrifugal Method
Preservatives / Additives	Zero (Nil Sodium Benzoate / K-Sorbate)	HPLC / Chemical Analysis

3. MICROBIOLOGICAL STANDARDS

Microbiological Parameter	Maximum Tolerable Limit	Standard Reference
Total Plate Count (TPC)	< 500 CFU/g	ISO 4833-1
Yeast & Mold	< 50 CFU/g	ISO 21527-1
Coliforms	Absent in 1g (< 3 MPN/g)	ISO 4831
Salmonella spp.	Absent in 25g	ISO 6579

4. PACKAGING & LOGISTICS DATA

Unit Net Volume	120 ml ± 2 ml per pouch
Pouch Material	High-barrier PET/FOIL/PE multi-layer
Master Carton	100 Pouches (12.0 L net weight)

Storage Temp.	Deep Frozen (-18°C or colder)
Shelf Life	12 Months from MFD date
Export Pallet	80 Master Cartons per ISO Pallet

5. COMMERCIAL RECONSTITUTION PROTOCOL

1. Remove 120 ml frozen pouch from -18°C freezer.
2. Empty complete frozen contents directly into a commercial blender/juicer jar.
3. Add exactly 180 ml of ambient or chilled drinking water.
4. Blend on low speed for 12–15 seconds until fully homogenized.
5. Serve immediately (Yield: 300 ml standardized chilled Alphonso Mango Juice).

Quality Assurance Statement: Fruitify products are manufactured in FSSAI, ISO 22000, and HACCP certified facilities. All raw materials undergo strict pesticide residue screening and heavy metal compliance according to USFDA and EU export standards.