



Technical Specifications of **Mature Mango Puree**

Trade Name: Ripe Mango Pulp Pure ripe mango and potassium sorbate.

Product Name: Employed in the juice, nectar, ice cream, and confectionery industries.

Ingredients:

Utilization and Sector Destination:

Product Overview

Mango pulp is derived from the edible, fleshy portion of ripe, healthy mangoes (Bocado variety). The fruits are meticulously selected and thoroughly washed with clean water to eliminate any harmful substances from their surface. Subsequently, they are cooked at regulated temperatures and durations, ground, pasteurized, and packaged in plastic bags and boxes. The pulp exhibits a Brix level between 16 and 22 °Brix.

Presentation and Packaging

- Packaging: Encased in transparent low-density polyethylene (LDPE) bags housed within boxes or plastic baskets.
- Presentation / Weight: 20 kg bags (or the weight specified by the customer).

Storage and Preservation

- Storage Conditions: Plastic containers placed on sanitized pallets measuring 1.2 m x 1.2 m.
- Storage Temperature: -15°C to -18°C.
- Shelf life: 24 months (frozen).
- Recommendations: Avoid exposure to heat sources and direct sunlight.



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Mature Mango Puree

telephone
(+58) 424 602 82 39

email
globalbridgecrp@gmail.com

web
globalbridgecrp.com



Labeling and Marking

- Each packaged unit is clearly labeled with the following information:
- Health Registration Number
- Company name and address
- Product Name
- Manufacturing and expiration dates
- Batch number
- Gross weight and net weight

Transport

- Transport in refrigerated trucks fitted with a Thermo King system to ensure the integrity of the cold chain (-15 °C to -18 °C).
- The boxes must consistently be positioned vertically, securely fastened, and aligned on a single level.
- Avoid storing or transporting alongside products that may alter their organoleptic properties or lead to cross-contamination.
- The transportation must be maintained under optimal hygienic conditions, adhering to Good Food Manufacturing Practices.

Physical-Chemical Specifications

analysis	unit	values		Method
		Minimum	Maximum	
Soluble Solids	°Bx	13	16	COVENIN 924-83
Titratable Acidity	% m/v	0,5	0,9	COVENIN 1151-77
ph		3,2	4	COVENIN 1315-79
Blackheads	Pn/pulg2	1	10	-

Organoleptic Specifications

Appearance: Tender and succulent, exhibiting no indications of discoloration.

- Color: A vibrant yellow, typical of fresh, ripe mangoes, uniform and devoid of any foreign hues.
- Smell: Characteristic of mature fruit, devoid of any foreign odor.

Taste: Sweet, reminiscent of a perfectly ripe mango, devoid of any unusual flavors.