

Product Description & Specification – Mango Powder Drinks

Process Category	Heat Dried
Product ID	-
Product Name	Mango Powder Drinks

SN	Criteria	Details
01	Process Name	Heat Dried
02	Definition	Combination of dried powder product with various salt, sugar, permitted flavourings and sometimes with permitted food colouring. A ready powder mix for one glass of water & for instant refreshment.
03	Product Name	Mango Powder Drinks
04	Ingredients	Ascorbic Acid, CMC, Refined Sugar, Mango Flavor Powder, Beta Carotene, Tri Calcium Phosphate, Aspartame, Sodium Chloride, Tartrazine Color, Citric Acid, Sunset Yellow Color, Folic Acid, Titanium Di Oxide.
05	Important Product Characteristics	Sweet taste with saltiness, Mango flavored
06	Preservation Method	Heat Dried
07	Packaging – Primary	Alu Foil [03 Layer]
08	Packaging – Secondary	Inner Box
09	Packaging – Tertiary	Corrugated Carton [03 Layer or 05 Layer]
10	Where it will be sold	All over the country
11	How it is to be used	Mix with water properly & the mixture can be consumed directly without further heat treatment.
12	Storage Condition	Store in cool and dry condition and keep away from direct sunlight also store under covered area at ambient temperature.
13	Distribution Method	In covered van or covered by tarpaulin
14	Who will Consume	People of all ages [not applicable for infant or below 02 years]
15	Applicable Statutory Regulation	The product shall also comply in all other aspects with the requirements of the legislations enforced in the country
16	Microbiological Stability	Provided by good sanitation practices. After heat treatment the microbial load is within the standard
17	Shelf Life	12 months in original unopened package, from the date of manufacture
18	Traceability	Through Batch No. and back up to Raw Material

19	Labelling Instruction	Name and address of manufacturer, Batch No., MFG, EXP, MRP.
20	Pack Size	08gm, 13gm, 15gm, 18gm, 20gm, 25gm or as per company standard
21	Product Specification	See on Table 01, Table 02, Table 03



Table 01 – Specification – Mango Powder Drinks – Physical Properties

SN	Characteristics	Requirements	Remarks
01	Appearance	Homogeneous, free flowing granular powdered form. Yellowish dry powder and opaque. Granules big and small. Free from foreign materials & extraneous matter.	
02	Color	Yellowish dry powder and opaque	
03	Flavor	Pleasant characteristic flavor & odor before and after reconstitution to drink	
04	Taste	Sweet taste with saltiness	

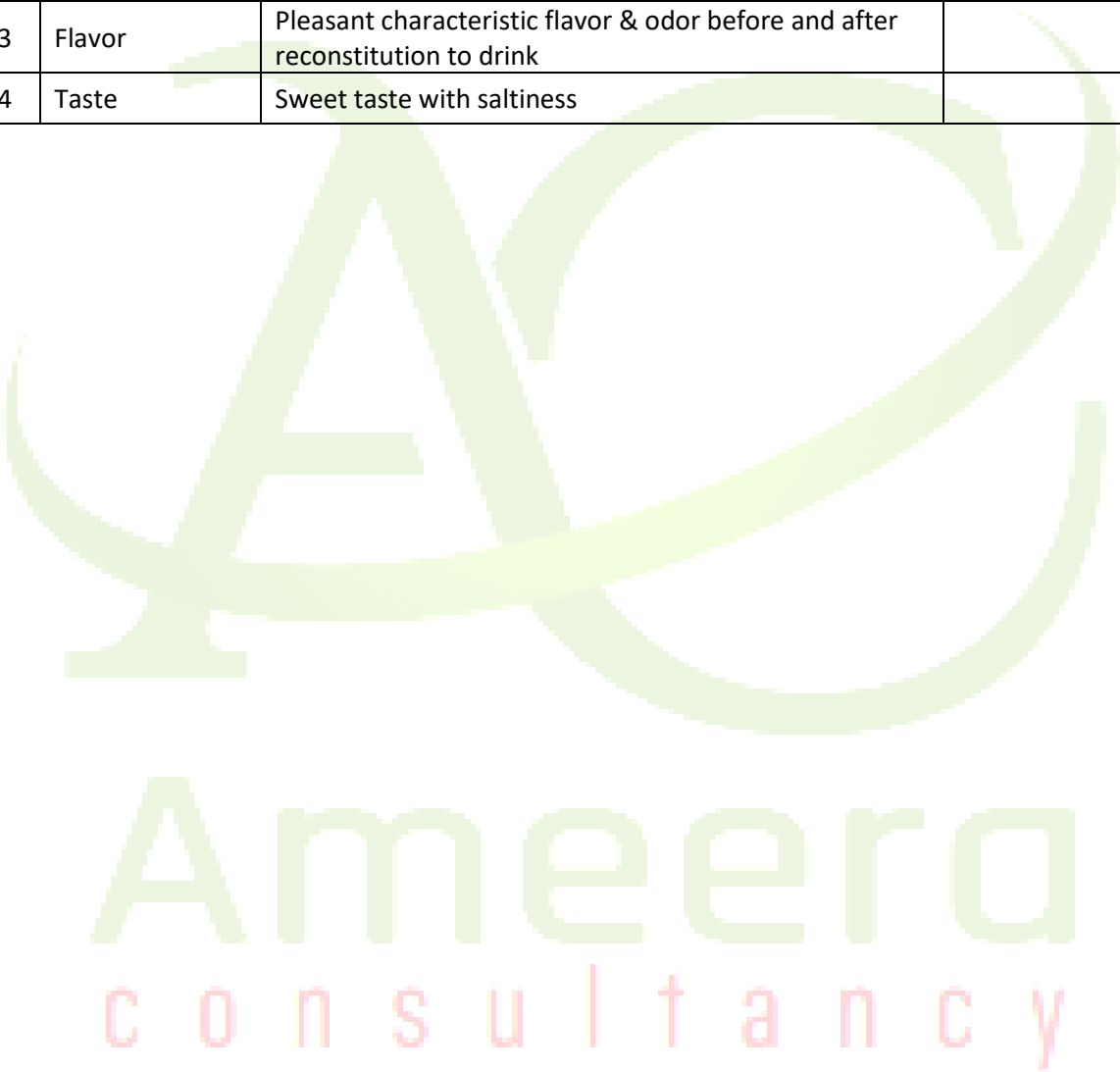


Table 02 – Specification – Mango Powder Drinks – Chemical or Other Testing Properties

SN	Characteristics	Requirements	Remarks
01	Moisture Content, % w/w, Max	1.0	As per country std.
02	Reconstitution °Brix, Min	5.0	As per country std.
03	Acidity (As An. Citric acid), % w/w, Max	3.5	As per country std.
04	Sulphated Ash (% m/m), Max	2.0	As per country std.
05	Acid insoluble Ash (% m/m), Max	0.005	As per country std.
06	Solubility, Min	95 %	As per country std.

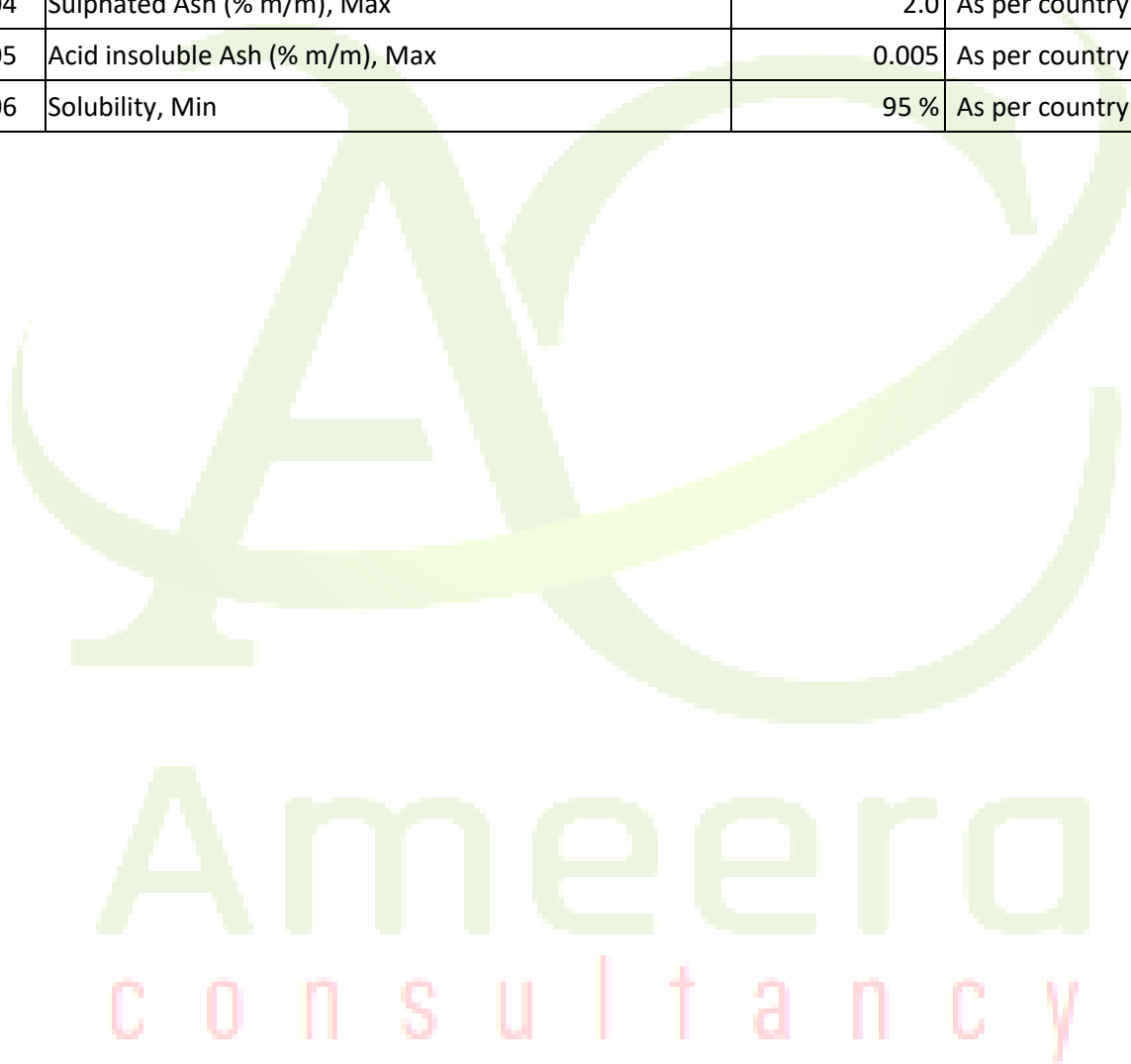


Table 03 – Specification – Mango Powder Drinks – Microbiological Properties

SN	Characteristics	Requirements	Remarks
01	Total plate count [cfu/ml], Max	1000	As per country std.
02	Total Coliform count [cfu/ml], Max	Absent	As per country std.
03	Yeast and Mold Count [cfu/ml]	10	As per country std.

