# Aseptic Alphonso Mango Puree, 44.1 lb Bag-in-Box

100% single-variety Alphonso mango puree for commercial craft breweries, cideries, distilleries and beverage manufacturers. No added sugar, colours or preservatives.

## COA Parameters

| Parameter | Specification Limit | Typical Value |
|---|---|---|
| **Product & Variety** | 100% Alphonso Mango Puree (Mangifera indica) | Single-variety, unblended |
| **Origin & Processing** | Krishnagiri District orchards / aseptic facility in Bargur, Tamil Nadu | Direct farmer cooperative sourcing |
| **Total Soluble Solids (Brix)** | Min. 16.0 °Bx | 17.9 °Bx |
| **pH (at 68 °F)** | 3.50 – 4.00 | 3.93 |
| **Titratable Acidity (as citric acid)** | 0.45% – 0.75% | 0.73% |
| **Bostwick Consistency (at 68 °F)** | 9.0 – 13.0 cm / 30 sec | 10.0 cm / 30 sec |
| **Added Sugar, Colours & Preservatives** | None / Absent | Absent |
| **Microbiological** | Commercially sterile (Yeast & Mould max 100 CFU/g) | <10 CFU/g |
| **Certificate of Analysis** | Accredited laboratory analysis per production lot | NABL-accredited food testing laboratories in Bengaluru and Hosur |

Specification limits are the guaranteed range. Typical values come from a reference lot. Each lot's actual results are on its Certificate of Analysis.

## Net Pulp Weight & Packaging

| Item | Specification | Notes |
|---|---|---|
| **Packaging Format** | 44.1 lb Aseptic Bag-in-Box | High-barrier sterile liner with sanitary dispense fitment in a corrugated outer carton |
| **Net Weight per Box** | 44.1 lbs net fruit pulp | One aseptic bag per carton |
| **Boxes per Pallet** | 40 to 46 boxes | Pallet tier confirmed with your order |
| **Net Fruit Pulp per Pallet** | 1,764 to 2,028 lbs net fruit pulp | 40 boxes = 1,764 lbs · 46 boxes = 2,028 lbs |

## Handling Standards

| Topic | Standard | Notes |
|---|---|---|
| **Unopened Storage** | Ambient shelf-stable; store cool and dry | No refrigeration or freezer space needed before opening |
| **Shelf Life (Unopened)** | Stated on each lot's COA | Use oldest lot first |
| **Opened Bag** | Refrigerate at 32°–40°F; use within 72 hours | Keep the fitment capped between draws |
| **Sanitation** | Sanitize the spout and transfer fittings before opening | Use sanitary hoses and fittings for the transfer |
| **Cellar Addition** | Late in active fermentation or in secondary | Typical starting rates 15.5–62 lbs/BBL (0.5–2.0 lb/gal) |