FRUIT PULP / PUREE				
Parameters	AMP Natural	AMP Sweetened	KMP Sweetened	Tomato Puree
Degree Brix	Min 16	Min 23	Min 23	Min 10
Acidity (%as CA)	Max 0.9	Max 0.7	Max 0.7	Max 1.0
pH	3.6 to 4.2	3.6 to 4.2	3.6 to 4.2	3.6 to 4.2
Viscosity	Min 2200 CPS at 20 oC	Min 2200 CPS at 20 oC	Min 2200 CPS at 20 oC	
Total Plate Count	< 10 CFU	< 10 CFU	< 10 CFU	
Yeast and Mold	< 10 CFU	< 10 CFU	< 10 CFU	
Coliforms	< 10 CFU	< 10 CFU	< 10 CFU	
E. Coli	Absent	Absent	Absent	
Black Specks	MAX 3	MAX 3	MAX 3	
Colour	Golden Yellow	Golden Yellow	Golden Yellow	Tomato Red
Flavour	Typical	Typical	Typical	Typical Tomato

CANNED VEGETABLES						
Parameters	Okra in Brine	Yam in Brine	Tinda in Brine	Lotus Root in Brine	Drumstick in Brine	Patra
Salt %	1.75 to 2.25	1.75 to 2.25	1.75 to 2.25	1.75 to 2.25	1.75 to 2.25	1.0 to 2.0
Acidity (%as CA)	0.2 to 0.3	0.2 to 0.3	0.2 to 0.3	0.2 to 0.3	0.2 to 0.3	0.3 to 0.6
pH	3.6 to 4.2	3.6 to 4.2	3.6 to 4.2	3.6 to 4.2	3.6 to 4.2	4.5 to 5.8
Viscosity						
Total Plate Count	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU
Yeast and Mold	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU
Coliforms	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU
E. Coli	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU	< 10CFU
Black Specks	Max 3	Max 3	Max3	Max 3	Max 3	Max3
Colour	Off White to Plain Green	Off White	Off White to Plain Green	Creamish Brown	Pale Green	Yellowish Green
Flavour	Fresh Okra	Fresh Yam	Fresh Tinda	Fresh Lotus Root	Fresh Drumstick	Typical Patra Sweet and Spicy

FRUIT JUICE		
Parameters	Mango Juice	Guava Juice
Degree Brix	Min 14	Min 14
Acidity (%as CA)	Max 0.3	Max 0.3
pH	3.2 to 4.0	3.2 to 4.0
Viscosity		
Total Plate Count	< 10 CFU	< 10 CFU
Yeast and Mold	< 10 CFU	< 10 CFU
Coliforms	< 10 CFU	< 10 CFU
E. Coli	< 10 CFU	< 10 CFU
Black Specks	Max 3	Max 3
Colour	Orange Yellow	Creamish Off
Flavour	Characteristic Mango	Characteristic Guava

PASTE			
Parameters	Garlic Paste	Ginger Paste	Ginger Garlic Paste
Salt%	10.0 to 10.5	10.0 to 10.5	10.0 to 10 5
Acidity (%as CA)	1.0 to 1.2	1.0 to 1.2	1.0 to 1.2
pH	3.3 to 3.6	3.3 to 3.6	3.3 to 3.6
Viscosity			
Total Plate Count	< 10 CFU	< 10 CFU	< 10 CFU
Yeast and Mold	< 10 CFU	< 10 CFU	< 10 CFU
Coliforms	< 10 CFU	< 10 CFU	< 10 CFU
E. Coli	< 10 CFU	< 10 CFU	< 10 CFU
Black Specks	Max 5	Max 5	
Colour	White Creamish	Yellowish cream	Yellowish cream
Flavour	Natural Garlic	Fresh Ginger	Ginger and Garlic

MANGO CHUTNEY	
Parameters	Sweet Mango Chutney
Degree Brix	58 to 60
Acidity (%as CA)	1.0 to 1.2
pH	2.8 to 3.2
Viscosity	
Total Plate Count	< 10 CFU
Yeast and Mold	< 10 CFU
Coliforms	< 10 CFU
E. Coli	< 10 CFU
Black Specks	Max 5
Colour	Bright Yellow
Flavour	Characteristic Mango

PICKLES							
Parameters	Hot Mango Pickle	Hot Lemon Pickle	Green Chilli Pickle	Mix Pickle	Sweet Mango Pickle	Sweet Lime Pickle	Shredded Mango Pickle (Chundo)
Salt %	12 to 15	12 to 15	12 to 15	12 to 15	6 to 9	6 to 9	1 to 2
Acidity (% as CA)	1.2 to 1.5	1.5 to 2.0	1.2 to 1.5	1.2 to 1.5	0.8 to 1.0	0.8 to 1.0	0.4 to .06
pH	2.8 to 3.2	2.8 to 3.2		2.6 to 3.2	3.2 to 4.0	3.2 to 4.0	3.8 to 4.2
Viscosity							
Total Plate Count	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
Yeast and Mold	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
Coliforms	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
E. Coli	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
Black Specks							
Colour	Glossy Red	Glossy Red	Glossy Pale Green		Dark Red	Bright Red	Golden Yellow
Flavour	Typical Mango and Spicy	Typical Lemon and Spicy	Typical Green Chilli with Spicy	Mango Lime and Spicy	Sweet Sour Spicy Mango	Sweet Sour Spicy Lemon	Sweet Exotic Spicy Mango