AK FOOD INTERNATIONAL

Parameters	AMP	OAMP	Blend	CMJC	TMP	TMC	NMP	NMC
Degree Brix	Min 16	Min 16	Min 15	65+/-2	Min 14	Min 28	Min 16	Min 28
Acidity (% as CA)	Max 0.9	Max 0.9	Max 0.7	Max 0.45	Max 0.7	Max 1.3	0.45 to 0.8	0.6 to 1.3
pH	3.6 to 4.2	3.6 to 4.2	3.6 to 4	3.75 to 4.2	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 degree C 16 degree brix	Min 2200 cps at 20 degree C 16 degree brix	Min 2200 cps at 20 degree C 15 degree Brix	-	Min 2500 cps at 20 degrees C 14 degrees Brix	Min 7000 cps at 20 degrees C 28 degrees Brix	Min 2500 cps at 20 degree C 14 degrees Brix	Min 7000 cps at 20 degrees C 28 degrees Brix
Total Plate Count	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
Yeast and Mould	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
Coliforms	< 10 CFU	< 10 CFU	< 10 CFU	Absent	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU
E.Coli	Absent	Absent	Absent	Absent	Absent	Absent	Absent	< 10 CFU
Black specs	Max 3	Max 3	Max 3	Max 3	Max 3	Max 5	Max 3	Max 5
Colour	Golden Yellow	Golden Yellow	Golden Yellow	Golden Yellow	Yellow	Yellow	Golden Yellow	Golden Yellow
Flavour	Typical	Typical	Typical	Typical	Typical	Typical	Typical	Typical

AMP: Alphonso Mango Pulp
OAMP: Organic Alphonso Mango Pulp
Blend: Amp/Tmp Blend
CMJC: Clarified Mango Juice Concentrate
TMP: Totapuri Mango Pulp
TMC: Totapuri Mango Concentrate
NMP: Neelam Mango Pulp
NMP: Neelam Mango Concentrate

AK FOOD INTERNATIONAL

Parameters	SMP	KMP	PGP grit	PGP	WGP grit	WGP	WGC	CGJC
Degree Brix	Min 16	Min 15	Min 8	Min 8	Min 8	Min 8	Min 20	Min 65+/-1
Acidity (% as CA)	Max 0.9	Max 0.7	Max 0.8	Max 0.8	Max 0.8	Max 0.8	Max 1.3	2.75 to 3.25
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	3.6 to 4.2	3.6 to 4.2	3.7 to 4
Viscosity	-	Min 2000 cps at 20 degree C 15- degree Brix	-	-	-	-	Min 8000 cps at 20 degrees C 20-degree Brix	-
Total Plate Count	< 10 CFU	< 10 CFU	<10 CFU	<10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 1000 CFU
Yeast and Mould	< 10 CFU	< 10 CFU	<10 CFU	<10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	< 100 CFU
Coliforms	-	-	-	-	< 10 CFU	< 10 CFU	< 10 CFU	Absent
E.Coli	-	-	-	-	Absent	Absent	Absent	Absent
Black specs	-	Max 3	-	-	Max 3	-	Max 5	-
Colour	Yellow	Golden Yellow	Pink	Pink	Dull White	Dull White	Beige	Cloudy Dark Brown
Flavour	Typical	Typical	Typical	Typical	Typical	Typical	Typical	Typical

SMP: Sinduri Mango Pulp
KMP: Kesar Mango Pulp
PGP Grit: Pink Guava Pulp with Grit
PGP: Pink Guava Pulp

WGP Grit: White Guava Pulp with Grit
WGP: White Guava Pulp
WGC: White Guava Concentrate
CGJC: Cloudy Guava Juice Concentrate

AK FOOD INTERNATIONAL

Parameters	RPP	RPC	RPCF	YPP
Degree Brix	Min 9	Min 20	Min 25	Min 8
Acidity (% as CA)	Max 0.7	Max 1.3	Max 1.3	Max 0.7
pH	3.8 to 4.2	3.8 to 4.2	3.6 to 4.2	3.8 to 4.2
Viscosity	Min 2000 cps at 20 degree C 8-degree Brix	Min 7000 cps at 20 degree C 20-degree Brix	-	-
Total Plate Count	< 10 CFU	< 10 CFU	< 500000	< 10 CFU
Yeast and Mould	< 10 CFU	< 10 CFU	< 10000	< 10 CFU
Coliforms	-	< 10 CFU	< 100	< 10 CFU
E.Coli	-	Absent	-	Absent
Black specs	Max 3	Max 5	-	Max 3
Colour	Red	Red	Red	Yellow
Flavour	Typical	Typical	Typical	Typical

RPP: Red Papaya Pulp
RPC: Red Papaya Concentrate
RPCF: Red Papaya Concetrate Frozen
YPP: Yellow Papaya Pulp

AK FOOD INTERNATIONAL

Parameters	YPC	BP	BPA	OBP	BC	PP	PJ Clear	PJ Cloudy	PCC
Degree Brix	Min 20	Min 20	Min 20	Min 20	40	13 to 15	13+/-1	13+/-1	65+ /-2
Acidity (% as CA)	Max 1.3	Max 0.45	Max 0.45	Max 0.45	Max 0.45	0.3 to 0.6	0.3 to 0.6	0.3 to 0.6	Max 2.5
pH	3.6 to 4.2	3.6 to 5.2	3.6 to 5.2	4.6 to 5.2	3.5 to 4.5	3 to 4	3 to 4	3 to 4	3.5 to 3.9
Viscosity	-	Min 2500 cps at 20 degrees C 20 degree Brix	-	Min 2500 cps at 20 degrees C 20 degree Brix	-	-	-	-	-
Total Plate Count	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	<10 CFU	< 1000 CFU	< 1000 CFU	< 1000 CFU	<500 CFU
Yeast and Mould	< 10 CFU	< 10 CFU	< 10 CFU	< 10 CFU	<10 CFU	< 1000 CFU	< 100 CFU	< 100 CFU	<100 CFU
Coliforms	< 10 CFU	< 10 CFU	< 10 CFU	<10 CFU	Absent	Absent	Absent	Absent	Absente
E.Coli	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absente
Black specs	Max 5	Max 3	Max 3	Max 3	-	-	-	-	-
Colour	Yellow	Creamy white	Creamy white	Creamy white	Creamy white	Reddish Pink	Reddish Pink	Reddish Pink	Ruby Red
Flavour	Typical	Typical	Typical	Typical	Typical	Typical	Typical	Typical	Typical

YPC: Yellow Papaya Concentrate
BP: Banana Pulp
BPA: Banana Pulp Acidified
OBP: Organic Banana Pulp
BC: Banana Concentrate
PP: Pomegranate Pulp

PJ Clear: Pomegranate Juice Clear
PJ Cloudy: Pomegranate Juice Cloudy
PCC: Pomegranate Cloudy Concentrate

AK FOOD INTERNATIONAL

Parameters	OPC	APC	PPC	AP	GP	SP	TP	BP
Degree Brix	65	70	50	Min 8	Min 10	Min 20	Min 28	Min 7
Acidity (% as CA)	-	Max 2.03	11 to 17	1,5 to 3	1.7	0.05 to 0.2	Max 3	Min 0.5
pH	-	-	2.5 to 3.3	2 to 3	3.1 to 4	4.5 to 5.5	3.9 to 4.5	3.6 to 4.2
Viscosity	-	-	-	-	-	-	-	-
Total Plate Count	< 1000 CFU	<10 CFU	<1000 CFU	<10 CFU	< 10 CFU	<1000 CFU	<10 CFU	<10 CFU
Yeast and Mould	<100 CFU	<10 CFU	<100 CFU	<10 CFU	< 10 CFU	<100 CFU	<10 CFU	<10 CFU
Coliforms	-	-	<10 CFU	-	-	Absent	<10CFU	-
E.Coli	-	-	Absent	-	-	-	-	-
Black specs	-	-	-	-	-	<10	-	-
Colour	Orange	Cloudy /clear	Yellow to orange	Creamy white	Violet	Brown	Dark red	Red
Flavour	Typical	Typical	Typical	Fresh typical	Typical	Typical	Fresh typical	Typical

OPC: Orange Pulp & Concentrate
APC: Apple Pulp & Concentrate
PPC: Passionfruit Pulp & Concentrate
AP: Amla Pulp
GP: Grape Pulp
SP: Sapota Pulp
TP: Tomato Paste
BP: Beetrot Pulp

AK FOOD INTERNATIONAL

Parameters	PF	NFC PFJ Aseptic	NFC PFJ Frozen	CPFJ Aseptic	CPFJ Frozen
Degree Brix	-	12.4 – 16.0	12.4 – 16.0	49 - 51	49 - 51
Acidity (% as CA)	11-17	3.0 – 6.0	3.0 – 6.0	11 - 17	11 - 17
pH	2.5-3.3	2.5 – 3.3	2.5 – 3.3	2.5 – 3.3	2.5 – 3.3
Viscosity	-	-	-	-	-
Total Plate Count	-	<10 cfu/g	<1000 cfu/g	<10 cfu/g	<1000 cfu/g
Yeast and mould	<10 cfu/g	<10 cfu/g	<100 cfu/g	<10 cfu/g	<100 cfu/g
Coliforms	<10 cfu/g	Absent	Absent	Absent	Absent
E.coli	Absent / 25g	Absent / 25g	Absent / 25g	Absent / 25g	Absent / 25g
Black specs	-	-	-	-	-
Colour	Yellow to bright Orange	Yellow to Orange	Yellow to Orange	Yellow to Orange	Yellow to bright Orange
Flavour	Aromatic Fresh fruit	Aromatic strong fruity	Aromatic fresh fruit	Aromatic strong fruity	Aromatic fresh fruit

PF: Passion Fruit
NFC PFJ Aseptic: NFC Passion Fruit Juice Aseptic
NFC PFJ Frozen: NFC Passion Fruit Juice Frozen
CPFJ Aseptic: Concentrated Passion Fruit Juice Aseptic
CPFJ Frozen: Concentrated Passion Fruit Juice Frozen

AK FOOD INTERNATIONAL

Parameters	CWF	CC	CM	CLM	CWC	DCP - HF	DCP - LF	EVCO - CE	FCC
Degree Brix	3.5 – 4.5	4.0 – 4.5	2.0 +/- 1	-	60 +/- 1	-	-	-	-
Acidity (% as CA)	-	Max. 0.15%	Max. 0.15%	Max. 0.10%	-	Max. 0.20%	Max. 0.20%	Max. 0.20%	Max. 0.20%
pH	4.8 – 5.7	6.0 – 6.5	6.2 – 6.5	6.0 – 6.5	4.5 – 5.5	6.0 – 6.7	6.0 – 6.7	-	5.5 – 6.5
Viscosity	-	300-400 CPS	150-200 CPS	20-50 CPS	50-120 CPS	-	-	-	50-60 CPS
Totale Plate Count	< 1000 cfu/ ml	-	-	-	< 1000	Max. 5,000 cfu / g	Max. 5,000 cfu / g	≤ 1000 cf / g	Max. < 1000 cfu / g
Yeast and Mould	<100 cfu / ml	-	-	-	< 100	Max 100 cfu / g	Max 100 cfu / g	≤ 100 cfu/ g	Max. < 100 cfu / g
Coliforms	<10 cfu/ml	-	-	-	< 10	Max 50 cfu / g	Max 50 cfu / g	≤ 3 mpn / ml	Max. < 50 cfu / g
E.coli	Absent / ml	Absent / ml	Abesnt / ml	Absent / ml	Negative	-	-	Absent	Absent
Salmonella	Absent / ml	Absent / ml	Absent / ml	Absent / ml	Negative	Negative	Negative	Absent	Absent
Colour	White	White	White	White	Yellowish to light brown	White	White	Clear	Creamy white
Flavour	Typical	Fresh typical	Fresh Typical	Fresh Typical	Sweet coconut water with salty taste	Mild Fresh	Mild Fresh	Mild Fresh	Typical of sweet coconut butter

CWF: Coconut Water Frozen
CC: Coconut Cream
CM: Coconut Milk
CLM: Coconut Light Milk
CWC: Coconut Water Concentrate

DCP – HF: Desiccated Coconut Powder High Fat
DCP – HF: Desiccated Coconut Powder Low Fat
EVCO – CE: Extra Virgin Coconut Oi – Centrifugally Extracted
FCC: Frozen Coconut Cream

AK FOOD INTERNATIONAL

Parameters	DTJC	TJC
Degree Brix	-	-
Acidity (% as Tartaric)	(Min) 9%	(Min) 9%
pH	1.0 – 3.0	1.0 – 3.0
Viscosity	-	-
Total Acidity (As tartaric)	9% (Min)	9% (Min)
Total Plate Count / Gram	-< 20/25	-< 20/25
Yeast and Mould / Gram	-< 10	-NIL
Coliform	-	-
E.coli	Absent	Absent
Salmonella	Absent	Absent
Colour	Dark Brownish	Dark brownish paste
Flavour	Natural tamarind flavour	Acidic taste with tamarind flavour

DTJC: Depectinised Tamarind Juice Concentrate
TJC: Tamarind Juice Concentrate

AK FOOD INTERNATIONAL

Parameters	NH FTP	ATP
Degree Brix	4 min	4 min
Acidity (% as CA)	0.05-0.20	0.05-0.20
pH	6.0 – 7.5	6.0 – 7.5
Viscosity	-	-
Total Acidity (As tartaric)	0.05-0.20	0.05-0.20
Total Plate Count / Gram	< 100000 cfu/gm	< 10 cfu/gm
Yeast and Mould / Gram	< 1000 cfu/gm	< 10 cfu/gm
Coliform	Absent	Absent
E.coli	-	-
Salmonella	-	-
Colour	Characteristics of Raw Turmeric	Characteristics of Raw Turmeric
Flavour	Characteristics of Raw Turmeric	Characteristics of Raw Turmeric

NH FTP: Non-Heated Frozen Turmeric Paste
ATP: Aseptic Turmeric Paste

AK FOOD INTERNATIONAL

Parameters	GPF	GJ (Clear, Frozen)	GJA
Degree Brix	3.5	4.5	3.5
Acidity (% as CA)	0.11	0.05	0.10
pH	6.54	6.9	6.54
Aerobic Plate Count	500 cfu/g	450 cfu/g	70 cfu/g
Yeast and Mould	60 cfu/g	50 cfu/g	10 cfu/g
Salmonella	Absent	Absent	Absent
E.Coli	Absent	Absent	Absent
Staphylococcus Aureus	Absent	Absent	Absent
Colour	Yellowish Brown colour paste	Yellowish Brown colour liquid	Yellowish Brown colour liquid
Flavour	Characteristics of Ginger	Characteristics of Ginger	Characteristics of Ginger

GPF: Ginger Paste Frozen
GJ (Clear, Frozen): Ginger Juice (Clear, Frozen)
GJA: Ginger Juice Aseptic

AK FOOD INTERNATIONAL

Parameters	LP	LJC - 29	LJC - 50	LJC – 65 C
Degree Brix	Min. 14	28-30	49-51	64-66
Acidity (% as CA)	≤ 0.6	≤1.2	1-2	1.5-3.0
pH	3.6 – 4.6	3.6 – 4.6	3.2 to 4.1	3.0 to 4.1
Viscosity	Not measured	Not measured	Not measured	Not measured
Total Plate Count	≤ 2000	≤ 2000	≤ 2000	≤ 2000
Yeast and Mould	≤ 100	≤ 100	≤ 100	≤ 100
Coliforms	Absent	Absent	Absent	Absent
E.Coli	Absent	Absent	Absent	Absent
Black specs	NA	NA	NA	NA
Colour	Off white to brownish	Off white to brownish	Brown	Brown Color
Flavour	Characteristics of Litchi	Characteristics of Litchi	Characteristics of Litchi Juice Concentrate	Characteristics of Clarified Litchi Juice Concentrate

LP: Litchi Pulp
LJC – 29: Litchi Juice Concentrate 29
LJC – 50: Litchi Juice Concentrate 50
LJC – 65 C: Litchi Juice Concentrate 65 Clear