IQF Products - Specifications

PARAMETERS	ALPHONSO MANGO	TOTAPURI MANGO	RED / YELLOW PAPAYA	MUSK MELON	POMEGRANATE
INGREDIENTS	Alphonso Mango	Totapuri Mango	Red/Yellow Papaya	Melon, Cantaloupe, Honeydrew	Red / White / Half Red
Storage	Min -18°C	Min -18°C	Min -18°C	Min -18°C	Min -18°C
Harvesting	April-June	May-July	Feb-Sep	Jun-Oct	Feb-Sep
Brix Corrected at 20°C	**>** 15.0	> 9.0	> 8.0	> 6.0	12.0-19.0
pH	3.5-4.0	3.5-4.0	4.5-5.0	4.5-5.0	3.9-5.0
Colour	Natural of the Fruit	Bright Yellow	Natural colour of Fruit	Natural of the Fruit	Bright Red
Flavor / Aroma	Semi Ripe Mango	Semi Ripe Mango	Semi Ripe Papaya	Sweet Semi ripe Melon	Characteristic
MICROBIOLOGICAL ANALYSIS					
E.Coli cfu/gm	<10	<10	<10	<10	<10
TPC cfu/gm	**<40,000**	<40,000	<50,000	<10,000	<10,000
Yeast/Mould cfu/gm	**<1000**	<500	<500	<200	<500
Coll forms cfu/gm	**<100**	<100	<100	<100	<100
PRESENTATION	Dices 6 x 6 mm	Dices 6 x 6 mm	Dices 10x1Omm	Dices 10x1Omm	Arils
	Dices 10x1Omm	Dices 10x1Omm	Cubes 15x15mm	Cubes 15x15mm	
	Cubes 15x15mm	Cubes 15x15mm	Cubes 20x2Omm	Cubes 20x2Omm	
	Cubes 20x2Omm	Cubes 20x2Omm	Chunks 25x25mm	Chunks 25x25mm	
	Chunks 25x25mm	Chunks 25x25mm			
MODE OF PACKING					
PACKING	10Kg LDPE Bags in	10Kg LDPE Bags in	10Kg LDPE Bags in	10Kg LDPE Bags in	10Kg LDPE Bags in
	5 Ply Carton Box	5 Ply Carton Box	5 Ply Carton Box	5 Ply Carton Box	5 Ply Carton Box
NET WEIGHT	**10** Kgs	10 Kgs	10 Kgs	10 Kgs	10 Kgs
CASES PER 40' FCL	2300	2300	2300	2300	2300

IQF Products - Specifications

PARAMETERS	SWEET CORN	WHITE/PINK GUAVA	FROZEN OKRA WHOLE / CUT	FROZEN CAULIFLOWER	FROZEN BEANS	FROZEN SPINACH	FENUGREEK / METHI
INGREDIENTS	Sweet corn	White/Pink Guava	Green Okra	Cauliflower	Beans	Spinach	Fenugreek
Storage	Min -18 ˚C	Min -18 ˚C	Min -18 ˚C	Min -18 ˚C	Min -18 ˚C	Min -18 ˚C	Min -18 ˚C
Harvesting	June-Aug	Dec-Apr	Dec-Sep	Nov-Feb	Apr-Oct	Feb-Sep	Feb-Sep
Brix Corrected at 20°C	12.0 - 13.0	> 6.0	-	-	-	-	-
pH	-	3.5-4.1	-	-	-	-	-
Colour	Characteristic Yellow	Natural colour of Fruit	Blanched Okra	Blanched Cauliflower	Fresh Green Beans	Fresh Spinach Colour	Fresh Fenugreek Colour
Flavor / Aroma	Characteristic	Characteristic	Characteristic	Characteristic	Characteristic	Characteristic	Characteristic
MICROBIOLOGICAL ANALYSIS							
E.Coli cfu/gm	<10	<10	<10	<10	<10	<10	<10
TPC cfu/gm	<10,000	<40,000	<10,000	<10,000	<10,000	<10,000	<10,000
Yeast/Mould cfu/gm	<500	<1000	<100	<100	<100	<100	<100
Coli forms cfu/gm	<100	<100	<500	<500	<500	<500	<500
PRESENTATION	Corn	Slices	Grade A : 3 - 5 cm	Grade A : 2 - 4 cm	Cut Beans : 2 - 3.5 cm	Grade A : 4 - 5 cm	Grade A : 4 - 5 cm
			Grade A : 3 - 5 cm	Grade B : 3 - 5 cm		Grade B : 5 - 9 cm	Grade B : 5 - 9 cm
			Grade C : 9 - 14 cm	Grade C : 4 - 6 cm			
MODE OF PACKING							
Packaging	10 kg LDPE Bags in 5 Ply Carton Box	10 kg LDPE Bags in 5 Ply Carton Box	10 kg LDPE Bags in 5 Ply Carton Box	10 kg LDPE Bags in 5 Ply Carton Box	10 kg LDPE Bags in 5 Ply Carton Box	10 kg LDPE Bags in 5 Ply Carton Box	10 kg LDPE Bags in 5 Ply Carton Box
NET WEIGHT	10 kgs	10 kgs	10 kgs	10 kgs	10 kgs	10 kgs	10 kgs
CASES PER 40' FCL	2300	2300	2300	2300	2300	2300	2300

We could also Process Vegetables like -Yellow Pumpkin, Capasicum, Coriander Leaves, Lima Beans, Yam, drumsticks, Farsi, Guar, Kerala, Methi, Snake guard, Tindora, Turai and Knol Khol, as per customer requirements.

IQF Products - Specifications

PARAMETERS	GREEN PEAS	FRENCH BEANS	CARROT DICES	JACKFRUIT	TINDURA	BITTER GOURD	BABY OKRA	RED / GREEN JALAPENO
INGREDIENTS	Green Peas	French Beans	Carrot	Jackfruit	Tindura	Bitter Gourd	Baby Okra	Jalapeno
Storage	-18 ◦C or below	-18 ◦C or below	-18 ◦C or below	-18 ◦C or below	-18 ◦C or below	-18 ◦C or below	-18 ◦C or below	-18 ◦C or below
Harvesting	Dec- Feb	Nov – Jan	Feb – Mar	Mar – Apr	July - Sept	Aug - Sept	Jun- Aug	-
Brix Corrected at 20°C	-	-	-	-	-	-	-	-
pH	Negative	Negative	Negative	Negative	Negative	Negative	Negative	
Colour	Uniform, tender Green Peas	Terra Noble	Characteristics, full, distinct Carrot colour	Uniform bright white	Characteristics Tindura colour	Characteristic Green color	Characteristic Green color	Red with yellow or beige seeds
Flavor / Aroma	Characteristics	Express Afro-Indian	Characteristics	Characteristics	Characteristics	Characteristics	Characteristics	Characteristic of fresh chilly, spicy and hot, no off flavours or taints
Appearance	Uniform, tender, Free from hard fibrous material, Fully matured hard Stem. Cut Size: <40 mm	Blanched Green Beans Cut Size: 20 – 35mm	Blanched Carrot	Uniform, tender, Free from hard fibrous material, Fully matured hard Stem.	Blanched Tindura	Cut Size: Ring Shaped	Blanched Okra	Chopped Green Jalapeno
MICROBIOLOGICAL ANALYSIS								
E.Coli cfu/gm	Absent in 1gm	Absent in 1gm	<40,000 cfu/g	<40,000 cfu/g	<40,000 cfu/g	<40,000 cfu/g	<40,000 cfu/g	100
TPC cfu/gm	<40,000 cfu/g	<40,000 cfu/g	<100 count/ g	<100 count/ g	<100 count/ g	<100 count/ g	<100 count/ g	-
Yeast/Mould cfu/gm	<100 count/ g	<100 count/ g	Absent in 1gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	10
Coll forms cfu/gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	Absent in 1gm	-
MODE OF PACKING								
Packaging	10 Kg LDPE bags in 5 Ply Carton Box	10 Kg LDPE bags in 5 Ply Carton Box. For 500g SKU 20 pouches For 1Kg SKU 10 pouches shall be packed.	10 Kg LDPE bags in 5 Ply Carton Box.	10 Kg LDPE bags in 5 Ply Carton Box	10 Kg LDPE bags in 5 Ply Carton Box.	10 Kg LDPE bags in 5 Ply Carton Box.	10 Kg LDPE bags in 5 Ply Carton Box.	1x10 kg cartons The cartons are in accordance to the legal requirements
Shelf Life	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	Storage & Transport temperature required to maintain at every place of the product temperature of not more than (-18°C OR below)

IQF Products - Specifications

PARAMETERS	FROZEN DRUMSTICKS	RED CHILLI
INGREDIENTS	Drumsticks	Red Chilli
Storage	-18 ◦C or below	-18 ◦C or below
Harvesting	Mar-Apr	Apr - Aug
Brix Corrected at 20°C	-	-
Peroxidase	Negative	Negative
Colour	Greenish smooth surface	Characteristics Red Chilli colour
Flavor / Aroma	Characteristics	Characteristics
Appearance	Uniform, Free from hard fibrous material, Fully matured Stick shaped. Cut Size: Length: 65mm (±5mm) , Dia: 12*m*m(±2mm)	Blanched Red Chilli Cut Size: 50 – 90 mm
MICROBIOLOGICAL ANALYSIS (As per FSSR Contaminants, Toxins and Residues 2011 Act)		
TPC cfu/gm	<40,000 cfu/g	<40,000 cfu/g
Yeast & Mould cfu/gm	<100 count/ g	<100 count/ g
Coll forms cfu/gm	Absent in 1gm	Absent in 1gm
E.Coli cfu/gm	Absent in 1gm	Absent in 1gm
MODE OF PACKING		
Packaging	10 Kgs in Food Grade LDPE bags in 5 Ply Carton Box. 25 Kgs in a Food grade LDPE bag with HDPE bag outside in case of Bulk Packaging.	10 Kgs in Food Grade LDPE bags in 5 Ply Carton Box. 25 Kgs in a Food grade LDPE bag with HDPE bag outside in case of Bulk Packaging.
Shelf Life	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)	18 months from date of manufacture when stored in Frozen condition (-18°C OR below)