

ALPHONSO MANGO PULP

FROZEN | SWEETENED / UNSWEETENED

100% NATURAL • NO PRESERVATIVES • CLEAN LABEL

The King of Mangoes, Preserved in Purity



PRODUCT DESCRIPTION

Frizwell® Alphonso Mango Pulp is made from handpicked, fully ripe Alphonso mangoes (*Mangifera indica* L.) grown in the Konkan region of India. The fruits are sorted, washed, peeled, pulped and refined to deliver a smooth, uniform pulp with the natural taste, aroma, colour and flavour of Alphonso mangoes.

The product is ideal for ice cream, bakery, beverages, confectionery, dairy, fillings, desserts, sauces, baby food and various food applications.



PRODUCT FEATURES

- ✓ 100% Natural
- ✓ No Preservatives
- ✓ No Artificial Colours
- ✓ No Artificial Flavours
- ✓ Gluten Free
- ✓ Vegan
- ✓ Smooth & Uniform Texture
- ✓ Rich Alphonso Aroma & Flavour
- ✓ Consistent Quality
- ✓ Ready to Use
- ✓ Wide Range of Applications

APPLICATIONS

- Ice Cream & Gelato
- Milkshakes & Beverages
- Bakery Fillings
- Dessert Preparations
- Yoghurt & Dairy Products
- Sauces & Toppings
- Baby Food
- Confectionery & Chocolates

INGREDIENTS

Alphonso Mango Pulp	99.6%
Citric Acid (Acidity Regulator)	0.3%
Ascorbic Acid (Antioxidant)	0.1%
Total	100.0%

NUTRITIONAL INFORMATION

(Approx. per 100 g)

Energy	60 kcal
Protein	0.4 g
Total Fat	0.1 g
Carbohydrate	14.8 g
Total Sugars	13.5 g
Dietary Fibre	1.6 g
Sodium	7 mg
Potassium	160 mg
Vitamin C	20 mg

*Natural values, may vary slightly.

PHYSICAL & CHEMICAL SPECIFICATIONS

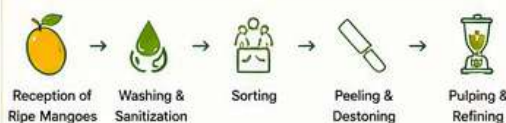
Parameter	Specification
Appearance	Smooth, homogeneous pulp
Colour	Deep golden yellow
Aroma	Characteristic of ripe Alphonso mango
Taste	Sweet, characteristic
pH	3.6 – 4.0
Brix (°Bx)	18.0 – 22.0
Acidity (as Citric Acid)	0.3 – 0.6%
Viscosity (25°C)	1500 – 3000 cP
Particle Size	≤ 500 microns
Foreign Matter	Absent

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Limits
Total Plate Count	≤ 10,000 CFU/g
Yeast & Mould	≤ 100 CFU/g
Coliform	< 10 CFU/g
E. coli	Absent / g
Salmonella	Absent / 25 g
Staphylococcus aureus	Absent / g
Listeria monocytogenes	Absent / 25 g



PROCESS FLOW



STORAGE

- Store at -18°C or below.
- Do not refreeze after thawing.

SHELF LIFE

- 24 Months from Date of Manufacture when stored at -18°C or below.
- Once thawed, use within 5 – 7 days at 0 – 4°C.

ALLERGEN INFORMATION

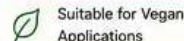
- Free from major allergens.
- Processed in a facility that handles nuts, milk and soy.

GMO STATUS



Non-GMO

VEGAN STATUS



Suitable for Vegan Applications

CERTIFICATIONS

FSSC 22000 FSSC 22000	ISO 22000 ISO 22000
HACCP HACCP	GMP GMP
HALAL HALAL	KOSHER (On Request)

PACKAGING OPTIONS



Packaging Material: Food Grade LDPE / Multilayer Pouches / HDPE Pails / Aseptic Bags

RECOMMENDED USAGE LEVEL

Application	Usage Level
Ice Cream / Gelato	80 – 120 g/kg
Milkshakes / Smoothies	100 – 200 g/L
Bakery Fillings	10 – 30%
Sauces / Toppings	As Required
Yoghurt / Dairy	5 – 15%
Beverages	10 – 25%
Baby Food	As Required



OUR COMMITMENT



MANUFACTURED BY:

FRIZWELL AGRO FOODS

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SCAN TO KNOW MORE ABOUT OUR PRODUCTS



PURE BY NATURE. MADE FOR GOOD.