

RED PAPAYA PULP SPECIFICATION

Sr.No.	Test Parameter	Specifications
1	Physico-Chemical	
1.1	Refractometric Brix @ 20°C	9.0-11.0°
1.2	Acidity (As % Anhydrous Citric Acid)	0.4-0.6
1.3	pH	<4.0
1.4	Consistency/30sec(Bostwick)@20°C	15-16
1.5	Specks-Black/10gms	NIL
1.6	Specks-Brown/10gms	<10
2	Microbiological	
2.1	Total Plate Count (cfu/gm)	<10
2.2	Yeast & Mould Count (cfu/gm)	<10
2.3	Coliform /gm	Absent
2.4	E.Coli	Absent
3	Organoleptic	
3.1	Colour	Red Colour
3.2	Flavour	Ripe Papaya Flavour
3.3	Taste	Wholesome and characteristic
3.4	Appearance	Homogenous and free flowing
3.5	Packing Condition	Aseptic Bag In MS Drum
3.6	Packing Size	215 kg

RED PAPAYA CONCENTRATE SPECIFICATION

Sr.No.	Test Parameter	Specifications
1	Physico-Chemical	
1.1	Refractometric Brix @ 20°C	25.0-26.0°
1.2	Acidity (As % Anhydrous Citric Acid)	0.4-0.6
1.3	pH	<4.0
1.4	Consistency/30sec(Bostwick)@20°C	6-7
1.5	Specks-Black/10gms	<3
1.6	Specks-Brown/10gms	<10
2	Microbiological	
2.1	Total Plate Count (cfu/gm)	<10
2.2	Yeast & Mould Count (cfu/gm)	<10
2.3	Coliform /gm	Absent
2.4	E.Coli	Absent
3	Organoleptic	
3.1	Colour	Deep Red
3.2	Flavour	Ripe Papaya Flavour
3.3	Taste	Wholesome and characteristic
3.4	Appearance	Homogenous and free flowing
3.5	Packing Condition	Aseptic Bag In MS Drum
3.6	Packing Size	225 kg

