

Orchard Brands Pvt. Ltd., Wai					
Document Name	FG Specification Format				
Issue Date	21/09/2024	Version	1.00		
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	FINISHED PRODUCT SPECIFICATION					
Product Name	Freeze dried Mango Dices					
Appearance and Flavor	Characteristic dehydrated form of the fresh counterpart.					
	Physical, Chemical and Microbiological Parameters					
	Parameter	Limit				
	Appearance	Dehydrated form of Mango Dices.				
	Colour	Natural yellow to orange				
Physical	Taste	Characteristic sweet without any off taste.				
Parameters	Aroma	Concentrated Fruity aroma of fresh mango.				
	Texture	Light and crispy bite.				
	Count per g	3 dices				
	Impurities	Free from foreign matter, dirt, or insect contamination				
Chemical Parameters	Moisture content	Max - 4%				
	Brix	14-18°				
	Salmonella	-Absent/25 g				
Microbial	Listeria monocytogenes	Absent/25 g				
Parameters	Vibrio cholerae	Absent/25 g				
	Staphylococcus aureus	10 cfu/g				
	E. coli O157	Absent/25 g				
Labeling	 Product Name (Common / generic) Company Logo / Brand name Batch No. Date of Manufacture, date of Expiry FSSAI logo with license No. (Manufacturer/Marketed) Ingredients list Veg Logo Storage Details Quantity/Net Volume Manufacturer Name & Address Marketed by Name & Address & consumer cell no / email ID. 					
Usage	To be used as ready-to-eat snacks, incorporate in cakes and muffins, use as toppings in dairy products.					
Pack size	1kg					
Primary	1) Three Layer Aluminiun	n pouches of size 10*14 inch, 14*18 inch.				
Packaging	12 microns PET (Polyethylene terephthalate): Outer Layer 9 microns Aluminium Foil: Middle Layer					

Prepared By: Quality &NPD Manager



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Shelf Life	Maximum 12 months at ambient temperature from the date of manufacture
Packing Instructions	This product has been nitrogen flushed to maintain freshness, prevent oxidation, and extend shelf life. Please ensure the package is sealed tightly after each use to retain quality.
-	25°C) dry conditions, Keep away from direct sunlight. Keep away from strong flavoured items like chemicals, fragrance sticks, flavour etc. Storage at ambient temperature (≤ 25°C) in an environment with RH ≤ 50%. NOTE -Once opened, transfer the product to an airtight container or use it completely to maintain quality and freshness. Exposure to air, moisture, and light may affect the texture, color, and aroma.
Storage	To be kept in properly packed condition, Store & Open in Ambient temperature (≤
Tertiary packaging	Shrink wrapping (if required)
Packaging	Sealing - Carton Boxes are made pilfer proof by applying printed cello tape with brand logo.
Secondary	Cartons boxes, 3/5/7 ply broad flute (as per required size)
	80 microns PE-Polyethylene or polythene (Food Grade): Inner Layer which is in contact with food

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Checked by Verified by

Prepared By: Quality & NPD Manager

Approved By: Director