



ALPHONSO MANGO PUREE

PRODUCT

FarmFresh Mango puree is manufactured from selected fully ripe Mangoes, thermally processed and aseptically packed/Frozen/Canned for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Mango	Alphonso Mango Puree	16	3.7-4.3	7-14	0.3-0.9
	Frozen Alphonso Mango Puree	16	3.7-4.3	7-14*	0.3-0.8
	Frozen Sweetened Alphonso	21	3.7-4.3	7-14*	0.3-0.8
	Mango Puree				

* After Thawing & Homogenization

ORGANOLEPTIC

Colour : Chacteristics ripe Mango colour

Flavour : Chacteristics ripe Mango flavour, free from off flavour

Taste : Chacteristics ripe Mango taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	Frozen
Total Plate Count/ gm : <10	Total Plate Count/ gm : <5000
Yeast & Mold count/gm : <10	Yeast & Mold count/gm : <300
Coliform/gm : Absent	Coliform/gm : <50
E-coli/gm : Absent	E-coli/gm : Absent

PACKAGING

Aseptic

Available in 20 Kg Bag in Box packing as well as in 54/108/216 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 1 kg frozen pouch/ bucket, 20 Kg Bag in Box packing as well as in 200 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Canned

Product in 0.450/0.850/3.1/5.25 kg.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnet prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic

Stored in cool (5-15° C) and dry place, away from heat. Please do not freeze.

Frozen

Frozen products should always be stored below -18°C.

BEST BEFORE

Aseptic

Eighteen months from the date of manufacturing when stored below 15° C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18°C.

Canned

Twenty four months from the date of manufacturing.



Your recipe for great taste.



TOTAPURI MANGO PUREE & CONCENTRATE

PRODUCT

FarmFresh Mango puree and concentrate is manufactured from selected fully ripe Mangoes, thermally processed and aseptically packed/Frozen/Canned for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Mango	Totapuri Mango Puree	14	3.5-4.4	7-14	0.3-0.8
	Totapuri Mango Puree Concentrate	28	3.5-4.2	<10	0.4-1.6
	Frozen Totapuri Mango Puree	14	3.5-4.4	7-14*	0.3-0.8
	Frozen Sweetened Totapuri Mango Puree	18	3.5-4.4	7-14*	0.3-0.8

* After Thawing & Homogenization



Your recipe for great taste.

ORGANOLEPTIC

Colour : Chacteristics ripe Mango colour

Flavour : Chacteristics ripe Mango flavour, free from off flavour

Taste : Chacteristics ripe Mango taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	Frozen
Total Plate Count/ gm : <10	Total Plate Count/ gm : <5000
Yeast & Mold count/gm : <10	Yeast & Mold count/gm : <300
Coliform/gm : Absent	Coliform/gm : <50
E-coli/gm : Absent	E-coli/gm : Absent

PACKAGING

Aseptic

Available in 20 Kg Bag in Box packing as well as in 55/91/204/215/225/228/ Kg Bag in Drum and 918 kg bag in Bin packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 1 kg frozen pouch/ Basket, 20 Kg Bag in Box packing as well as in 200 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Canned

Product in 0.450/0.850/3.1/5.25 kg.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnets prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic

Stored in cool (5-15° C) and dry place, away from heat. Do not freeze aseptic product.

Frozen

Frozen products should always be stored below 18°C.

BEST BEFORE

Aseptic

Eighteen months from the date of manufacturing when stored below 15° C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18°C.

Canned

Twenty four months from the date of manufacturing.



Your recipe for great taste.



MANGO PUREE, CONCENTRATE & JUICE CONCENTRATE

PRODUCT

FarmFresh Mango puree and concentrate is manufactured from selected fully ripe Mangoes, thermally processed and aseptically packed/Frozen/Canned for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Mango	Kesar Mango puree	16	3.7-4.4	8-15	0.25-0.6
	Raspuri Mango Puree	15	3.5-4.2	7-16	0.3-1.0
	Rajapuri Mango Puree	15	3.5-4.4	7-14	0.3-0.9
	Indian Mango Puree Concentrate	28	<4.2	<10	0.4-1.6
	Indian Mango Concentrate	40	3.4-4.0	—	0.8-2.0
	Frozen Clarified Mango Juice Concentrate *	60	3.0-3.8	—	1.2-2.5
	Frozen Clarified Mango Juice Concentrate*	65	3.0-3.8	—	1.5-3.2

*Turbidity for clarified Juice concentrate product is less than 50 NTU at Single strength level



Your recipe for great taste.

ORGANOLEPTIC

Colour : Chacteristics ripe Mango colour

Flavour : Chacteristics ripe Mango flavour, free from off flavour

Taste : Chacteristics ripe Mango taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	Frozen	Clarified
Total Plate Count/ gm : <10	Total Plate Count/ gm : <5000	Total Plate Count/ gm : <500
Yeast & Mold count/gm : <10	Yeast & Mold count/gm : <300	Yeast & Mold count/gm : <100
Coliform/gm : Absent	Coliform/gm : <50	Coliform/gm : Absent
E-coli/gm : Absent	E-coli/gm : Absent	E-coli/gm : Absent

PACKAGING

Aseptic

Available in 20 Kg Bag in Box packing as well as in 215/216/225/228 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 1 kg frozen pouch/Bucket , 20 Kg Bag in Box packing as well as in 200 Kg Bag in Drum packing. Clarified juice concentrate 20 /250/260 kg bag in drum packed . Product can also be supplied in any other pack size as per customer requirement.

Canned

Product in 0.450/0.850/3.1/5.25 kg.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/on line magnets prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic

Stored in cool (5-15° C) and dry place, away from heat. Please do not freeze.

Frozen

Frozen products should always be stored below -18° C.

BEST BEFORE

Aseptic

Eighteen months from the date of manufacturing when stored below 15° C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18°C.

Canned

Twenty four months from the date of manufacturing.





BANANA PUREE, CONCENTRATE & JUICE CONCENTRATE

PRODUCT

FarmFresh Banana puree and puree concentrate is manufactured from selected fully ripe Bananas, thermally processed and aseptically packed or frozen for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Banana	Natural Banana Puree	20	4.5-5.0	<15	0.2-0.6
	Acidified Banana Puree	20	4.0-4.5	4-15	0.4-0.7
	Banana Puree Concentrate	30-32	4.5-5.0	<10	0.4-1.2
	Acidified Banana Puree Concentrate	30-32	4.0-4.5	<10	0.6-1.4
	Organic Banana Puree	20	4.5-5.0	4-15	0.2-0.6
	Clarified Banana Juice concentrate*	65	4.2-5.0	—	1.2-2.4
	Clarified Banana Juice concentrate*	72	4.2-5.0	—	<2.0

*Turbidity for Clarified Juice Concentrate product is less than 50 NTU at single strength level.



Your recipe for great taste.

ORGANOLEPTIC

Colour : Characteristics ripe Banana colour

Flavour : Typical ripe Banana flavour

Taste : Characteristics ripe Banana taste, slight acid note in acidified

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Banana and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	Frozen
Total Plate Count/ gm : <10	Total Plate Count/ gm : <5000
Yeast & Mold count/gm : <10	Yeast & Mold count/gm : <300
Coliform/gm : Absent	Coliform/gm : <50
E-coli/gm : Absent	E-coli/gm : Absent

PACKAGING

Aseptic

Available in 20 Kg Bag in Box packing as well as in 220/230 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 200/260 kg bag in drum packing ,frozen form can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnet prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert , The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic Product should be stored in cool (5-15° C) and dry place, away from heat. Donot freeze the aseptic product. Frozen product should be stored below -18° C.

BEST BEFORE

Aseptic

Eighteen months from the date of manufacturing when stored below 15° C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18° C.





GUAVA PUREE & CONCENTRATE

PRODUCT

FarmFresh White Guava puree and puree concentrate is manufactured from selected fully ripe Guava, thermally processed and aseptically packed/Frozen/canned for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Gauva	White Guava Puree	9	<4.2	4-12	0.3-0.7
	White Guava Puree Concentrate	20	<4.2	<8	0.4-1.4
	Frozen Sweetened Gauva Puree	18	<4.2	4-12*	0.3-0.8

* After thawing & Homogenization



Your recipe for great taste.

ORGANOLEPTIC

Colour : Chacteristics ripe white/pink Guava colour
Flavour : Typical ripe white/pink Guava flavor, free from off flavor
Taste : Chacteristics ripe Guava taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Guava and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	Frozen
Total Plate Count/ gm : <10	Total Plate Count/ gm : <5000
Yeast & Mold count/gm : <10	Yeast & Mold count/gm : <300
Coliform/gm : Absent	Coliform/gm : <50
E-coli/gm : Absent	E-coli/gm : Absent

PACKAGING

Aseptic

Available in 20 Kg Bag in Box packing as well as in 215/225/228 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 1 kg frozen pouch/Bucket, in 200 kg bag in drum packing ,frozen form can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnet prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic Product should be stored in cool (5-15° C) and dry place, away from heat. Donot freeze the aseptic product. Frozen product should be stored below-18° C.

BEST BEFORE

Aseptic

Eighteen months from the date of manufacturing when stored below 15o C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18° C.





PAPAYA PUREE & CONCENTRATE

PRODUCT

FarmFresh Red Papaya puree and puree concentrate is manufactured from selected fully ripe Papaya, thermally processed and aseptically packed for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Papaya	Red Papaya puree	9	<4.5	4-12	0.2-0.7
	Red Papaya Puree Concentrate	20	<4.5	<10	0.4-1.2
	Red Papaya Puree Concentrate	25	<4.5	<10	0.4-1.3

ORGANOLEPTIC

Colour : Chacteristics ripe Red Papaya colour

Flavour : Typical ripe Red Papaya flavour free from off flavour

Taste : Chacteristics ripe Papaya taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Papaya and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	
Total Plate Count/ gm	: <10
Yeast & Mold count/gm	: <10
Coliform/gm	: Absent
E-coli/gm	: Absent

PACKAGING

Available in 20 Kg Bag in Box packing as well as in 215/225/228 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection prior to aseptic packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic Product should be stored in cool (5-15° C) and dry place, away from heat. Do not freeze the aseptic product.

BEST BEFORE

Eighteen months from the date of manufacturing when stored below 15° C for aseptic product.





AONLA PUREE

PRODUCT

FarmFresh Aonla (Amla) Puree manufactured from selected fully mature Aonla, thermally processed and aseptically packed for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Aonla	Aonla puree	8	>2.4	<10	>1.5



Your recipe for great taste.

ORGANOLEPTIC

Colour : Greenish to yellow green in colour
Flavour : Typical Aonla flavour
Taste : Characteristic Aonla taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Aonla and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	
Total Plate Count/ gm	: <10
Yeast & Mold count/gm	: <10
Coliform/gm	: Absent
E-coli/gm	: Absent

PACKAGING

Available in 20 Kg Bag in Box packing as well as in 215/225 Kgs Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection prior to aseptic packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Stored in cool (5-15° C) and dry place, away from heat. Please do not freeze.

BEST BEFORE

Eighteen months from the date of manufacturing when stored below 15° C.





TOMATO PUREE & PASTE

PRODUCT

FarmFresh Tomato Puree and Paste is manufactured from selected Red Tomato, thermally processed and aseptically packed for retaining colour, taste, flavour and aroma of the fresh Tomato.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Tomato	Tomato Puree	17	<4.4	3-7*	0.8-1.6
	Tomato Paste	28	<4.4	3-7*	1.3-2.6

* At 12° Brix



Your recipe for great taste.

ORGANOLEPTIC

- Colour** : Chacteristics red Tomato colour
Flavour : Typical Tomato flavour
Taste : Characteristic Tomato taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Tomato and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	
Total Plate Count/ gm	: <10
Yeast & Mold count/gm	: <10
Coliform/gm	: Absent
Howard Mold Count	: <40
E-coli/gm	: Absent

PACKAGING

Available in 20 kg Bag in Box packing as well as in 100 / 215 / 225 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection prior to aseptic packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Stored in cool (5-15° C) and dry place, away from heat. Please do not freeze.

BEST BEFORE

Eighteen months from the date of manufacturing when stored below 15° C. Product should be used quickly after opening the bag.





POMEGRANATE JUICE & CLARIFIED CONCENTRATE

PRODUCT

FarmFresh Pomegranate Juice and Juice Concentrate, Clarified Juice and Juice Concentrate is manufactured from selected fully mature Pomegranate, thermally processed and frozen for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Tomato	Pomegranate Juice	12	3.0-4.0	-	0.2-0.8
	Clarified Pomegranate Juice	12	3.0-4.0	<50	0.2-0.8
	Pomegranate Juice Concentrate	65	2.8-4.0	-	1.0-3.0
	Clarified Pomegranate Juice Concentrate	65	2.8-4.0	<50	1.0-3.0

ORGANOLEPTIC

Colour : Red or pink colour depending on variety
Flavour : Typical chacteristics ripe Pomegranate
Taste : Chacteristics ripe Pomegranate

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Pomegranate and does not contain any added preservatives, colours, flavours, sugar or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Parameter Concentrae	Frozen Juice	Frozen Juice
Total Plate Count/gm	<5000	<500
Yeast & Mold Count/gm	<300	<100
Coliform/gm	Absent	Absent
E.Coil/gm	Absent	Absent

PACKAGING

Available in 200 / 260 Kg Bag in Drum packing, in frozen form. Can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to online magnet prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Frozen product should be stored below -18° C.

BEST BEFORE

Twenty four months for frozen product. Product should be used with 72 hr after opening the bag.





DEHYDRATED ONION

PRODUCT

FarmFresh Dehydrated Onion products are prepared from specially grown, hand-harvested, fresh & clean white onions, free from damage, soil, cuts and infection.

PHYSICAL & CHEMICAL

Cored	Flakes	Powder
Kibbled Diced Slice	Large Chopped	Standard Powder
	Standard Chopped	Premium Powder
	Small Chopped	
	Minced	
	Ground	
	Granulated	

All above products are also available in Toasted and Irradiated form.

APPEARANCE

Creamy white colour, Free from extraneous matter like glass, insects, stones, metal & wood pieces

PHYSICAL & CHEMICAL

Moisture : Maximum 6%

Colour : Creamy White, Tan (For Toasted Product)

Flavour & Taste : Typical Onion

Sulphur/Sulphite : Not added

MICROBIOLOGY

Parameter	ELB	LB	SB	HB
Total Viable Count/gm	<100,000	<350,000	<500,000	<1000,000
Yeast & Mold/gm	<500	<1000	<5000	<10,000
Coliform/gm	<100	<200	<500	<1000
E.coli/gm	Absent	Absent	Absent	Absent
Salmonella/25gm	Absent	Absent	Absent	Absent

GRADES

ELB : Extra Low Bacteria Grade

LB : Low Bacteria Grade

SB : Standard Bacteria Grade

HB : High Bacteria Grade

CHEMICAL PRESERVATIVES & ADDITIVES

No preservatives are added, only food grade anti-caking agent is added to Powder & Granulated Onion products.

PESTICIDE RESIDUE

FarmFresh Dehydrated onion products conform to the W.H.O. recommendation as well as E.C. directives for pesticide residue.

PACKING

Bag-in-Box (HMHDPE bag placed in corrugated box), shipped in container as loose boxes or palletised & stretch wrapped as per customer requirement.

OTHERS

GMP, HACCP, SPC, Food Safety & other Quality Management Systems are applied throughout the manufacturing. All the FarmFresh products are passed through metal detectors and magnets prior to packing.

Accredited with ISO-22000 FSMS & BRC (British Retail Consortium) by ISACert, The Netherlands. Participants of GMA-SAFE.

All FarmFresh dehydrated products are Kosher and Halal certified.

STORAGE

Recommended to store in cool & dry area, away from direct heat & rain.

BEST BEFORE

Eighteen months from the date of manufacturing when stored under recommended storage conditions. Slight change in colour may be observed during storage.



Your recipe for great taste.



DEHYDRATED GARLIC

PRODUCT

FarmFresh Dehydrated Garlic products are prepared from specially grown, hand-harvested, fresh & clean garlics, free from damage, soil, cuts and infection.

PHYSICAL & CHEMICAL

Garlic Minced	Garlic Granulated	Garlic Standard Powder
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APPEARANCE

Creamy white to Tan colour, extraneous matter like glass, insects, stones, metal & wood pieces are absent / not detectable.

PHYSICAL & CHEMICAL

Moisture : Maximum 6%

Flavour & Taste : Typical Garlic

Colour : Creamy White-Tan

Sulphur/Sulphite : Not added

MICROBIOLOGY

Parameter	ELB	LB	SB	HB
Total Viable Count/gm	<100,000	<350,000	<500,000	<1000,000
Yeast & Mold/gm	<500	<1000	<5000	<10,000
Coliform/gm	<100	<200	<500	<1000
E.coli/gm	Absent	Absent	Absent	Absent
Salmonella/25gm	Absent	Absent	Absent	Absent

GRADES

ELB : Extra Low Bacteria Grade

LB : Low Bacteria Grade

SB : Standard Bacteria Grade

HB : High Bacteria Grade

CHEMICAL PRESERVATIVES & ADDITIVES

No preservatives are added, only food grade anti-caking agent is added to Powder Garlic.

PESTICIDE RESIDUE

FarmFresh Dehydrated Garlic products conform to the W.H.O. recommendation as well as E.C. directives for pesticide residue.

PACKING

Bag-in-Box (HMHDPE bag placed in corrugated box), shipped in container as loose boxes or palletised & stretch wrapped as per customer requirement.

OTHERS

GMP, HACCP, SPC, Food Safety & other Quality Management Systems are applied throughout the manufacturing. All the FarmFresh products are passed through metal detectors and magnets prior to packing.

Accredited with ISO-22000 FSMS & BRC (British Retail Consortium) by ISACert, The Netherlands. Participants of GMA -SAFE.

All FarmFresh dehydrated products are Kosher and Halal certified.

STORAGE

Recommended to store in cool & dry area, away from direct heat & rain.

BEST BEFORE

Eighteen months from the date of manufacturing when stored under recommended storage conditions. Slight change in colour may be observed during storage.



Your recipe for great taste.



IQF PRODUCT DETAIL

Fruit	Variety	Shape	Type	Brix° (min)	pH	Acidity
IQF Pomegranate	Red	Arils		10	3.2-4.5	0.2-0.6
IQF Mango	Alphonso	Slice		14	3.5-4.5	0.3-0.9
		Dice	6x6mm, 10x10mm, 15x15mm, 20x20mm	14	3.5-4.5	0.3-0.9
	Totapuri	Slice		10	2.2-4.2	0.4-1.5
		Dice	6x6mm, 10x10mm, 15x15mm, 20x20mm	10	2.2-4.2	0.4-1.5
IQF Papaya	Red	Slice		6	4.8-5.6	0.1-0.4
		Dice	6x6mm, 10x10mm, 15x15mm, 20x20mm	6	4.8-5.6	0.1-0.4

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Fruits and does not contain any added preservatives, colour, flavour, sugar or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit product confirm to WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	
Total Plate Count/ gm	: <100000
Yeast & Mold count/gm	: <10000
Coliform/gm	: <100
E-coli/gm	: Absent
Salmonella/gm	: Absent

PACKAGING

Available in 1,2,5,10 &20Kgs HMHDPE Bag in Box packing. Can also be supplied in any other pack size as per customer requirement.

Labelling

Every Pack is labeled in accordance with current international legislation.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout the manufacturing and storage.
All products are subjected to metal detection prior to packing, Plants are accredited with ISO-22000 by ISA Cert, The Netherland.
All Farmfresh food product are Kosher and Halal Certified.

STORAGE

It should be stored below -18° C.

BEST BEFORE

Twenty four months for IQF product. Product should be used quickly after opening the bag.





ALPHONSO & KESAR MANGO PULP

PRODUCT

FarmFresh Mango Pulp is manufactured from selected fully ripe Mangoes, thermally processed and Canned/Frozen for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Pack Size
Mango	Canned Sweetened Alphonso Mango Pulp	3.1 kg, 850 gm, 450gm
	Canned Natural Alphonso Mango Pulp	3.1 kg, 850 gm, 450gm
	Canned Sweetened Kesar Mango Pulp	3.1 kg, 850 gm, 450gm
	Canned Natural Kesar Mango Pulp	3.1 kg, 850 gm, 450gm
	Frozen Sweetened Alphonso Mango Pulp	1 Kg
	Frozen Sweetened Kesar Mango Pulp	1 Kg

** 850 gm & 450 gm are available in EOE can.*



Your recipe for great taste.

ORGANOLEPTIC

Colour : Characteristics ripe Mango colour
Flavour : Characteristics ripe Mango flavour, free from off flavour
Taste : Characteristics ripe Mango taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Mango and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

NUTRITIONAL INFORMATION

Particulars	Alphonso	Kesar
Energy	85 kcal	68 kcal
Carbohydrate	19.6 g	15.3 g
Protein	1.2 g	1.3 g
Fat	0.3 g	0.2 g
Trans Fat	0.0 g	0.0 g
Calcium	24.2 mg	22.5 mg
Phosphorus	19.5 mg	13.0 mg
Magnesium	14.8 mg	14.6mg
Iron	1.9 mg	1.1 mg
Zinc	0.2 mg	0.2 mg

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. Plants are accredited with ISO-22000:2005 FSMS by ISA Cert, The Netherland. We are also member of SGF-Germany.

STORAGE

Canned
Stored in room temperature cool and dry place, away from heat.

Frozen
Frozen products should always be stored below -18° C.

BEST BEFORE

Frozen
Twenty four months from the date of manufacturing when stored below -18°C.

Canned
Twenty four months from the date of manufacturing.





DEHYDRATED VEGETABLES & SPICES

PRODUCT

Farm Fresh Dehydrated Onion, Ginger, Garlic, Green Chilli, Turmeric are prepared from specially grown, hand-harvested, fresh & clean products, free from damage, soil, cuts and infection.

PHYSICAL INFORMATION

Product	Pack Size
Dehydrated White Onion Minced	120 gm
Dehydrated White Onion Powder	160 gm
Dehydrated Ginger Powder	130 gm
Dehydrated Garlic Powder	220 gm
Dehydrated Green Chilli Powder	120 gm
Dehydrated Turmeric Powder	150 gm



Your recipe for great taste.

ORGANOLEPTIC

Colour : Characteristics as per raw product colour
Flavour : Characteristics as per raw product flavour
Taste : Characteristics as per raw product taste

CHEMICAL PRESERVATIVES & ADDITIVES

All products are free from genetically modified ingredients, chemical preservatives and declared allergens.

PESTICIDE RESIDUE

All farmfresh products confirm to the WHO recommendations & EC directives regarding pesticide residues.

NUTRITIONAL INFORMATION (PER 100 GM*)

Product	White Onion Powder	Ginger Powder	Garlic Powder	Green Chilli Powder	Turmeric Powder
Calories	371.5 Kcal	362.5 Kcal	332 Kcal	355.7 Kcal	353.2 Kcal
Carbohydrates	81.3 gm	77.8 gm	72.7 gm	59.7 gm	64.8 gm
Dietary Fibre	15.5 gm	15.2 gm	9.9 gm	8.2 gm	20.6 gm
Protein	9.4 gm	8.1 gm	16.8 gm	17.2 gm	7.1 gm
Fat	1.0 gm	2.1 gm	0.8 gm	1.7 gm	9.5 gm
Curcumin	NA	NA	NA	NA	3.2%

**Typical Values*

OTHERS

GMP, HACCP, SPC, Food safety & other quality management systems are applied throughout the manufacturing process & storage. All the dehydrated products are Kosher & Halal certified.

STORAGE

Store in cool & dry place, keep product away from direct sunlight, keep cap tightly closed after use.

BEST BEFORE

Best before 12 months from the date of packaging.



Your recipe for great taste.