

MANGOEARTH EXPORTS LLP

SPECIFICATION FOR FINISHED PRODUCT

TAMARIND PUREE & CONCENTRATE

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Product Description

Tamarind Puree/Concentrate is produced from selected, mature tamarind — soaked, de-seeded and de-fibred to a smooth seedless pulp, refined, and (for the Concentrate grade) vacuum-evaporated to a higher Brix. The pulp is thermally processed via PLC-controlled pasteurization and aseptically filled under aseptic conditions, packed per the selected export format, and passed through 100% metal detection. No preservative or sweetener is added in the standard grade. Overall processing is carried out by maintaining strictly hygienic conditions throughout the processing line.

Form / Grades	Seedless Puree · Concentrate
Botanical Name	Tamarindus indica

Organoleptic Parameters

Color	Brown & Black
Taste & Flavour	Typical of Natural Tamarind
Appearance	Homogenous & thick

Physico-Chemical Parameters

Brix (°Bx at 20°C)	Puree 18 – 21
Acidity (as tartaric acid)	2.0 – 4.0%
pH	2.00 – 4.00

Microbial Parameters

Ref: ICMSF — International Commission on Microbiological Specifications for Foods

Parameters	Methods	UOM
Total Plate Count	<50	CFU/gram
Coliforms	Absent	Absent
E. coli	Absent	Absent
Yeast and Moulds	<10	CFU/gram
Salmonella	Absent	Absent
Additives	Absent	Absent

Storage and Transportation

Store at ambient temperature, in a cool, dry place. Product is highly acid-stable; avoid high temperature, humidity and direct sunlight. Tamarind puree/concentrate is shelf-stable at ambient condition and does not require refrigerated/reefer storage or transport.

Packing and Loadability

Segment	Packaging Type	Common Capacity	Key Benefits for Export
Retail	Glass Jars	200g – 500g	Premium look; excellent oxygen barrier; long shelf life; fully recyclable.
Retail	PET Jars / Bottles	200g – 1kg	Shatterproof; lightweight; lowers shipping costs compared to glass.
Retail	Stand-Up Spout Pouches	100g – 500g	Low cargo volume when empty; squeeze-friendly; modern consumer appeal.
Bulk / Food Service	Plastic Pails / Buckets	5kg – 20kg	Stackable; easy to pour and reseal; ideal for commercial kitchens.
Bulk / Industrial	HDPE Drums (with LDPE liners)	20kg – 250kg	Heavy-duty; double barrier prevents leaks; standard for shipping containers.
Bulk / Industrial	Aseptic Bags in Drums	200kg – 250kg	Preserves flavor and color; eliminates refrigeration; ideal for bulk processors.

Loading Quantity

Segment	Packaging Type & Size	Master Carton / Unit Configuration	20ft FCL Capacity (Standard)	40ft FCL Capacity (Standard)
Retail	Glass Jars (400g Net)	24 jars per master carton (~15 kg gross per carton)	~1,400 Cartons (33,600 Jars / ~13.4 MT Net)	~1,700 Cartons (40,800 Jars / ~16.3 MT Net)
Retail	PET Jars (500g Net)	24 jars per master carton (~13.2 kg gross per carton)	~1,600 Cartons (38,400 Jars / ~19.2 MT Net)	~1,950 Cartons (46,800 Jars / ~23.4 MT Net)
Retail	Stand-Up Spout Pouches (250g Net)	40 pouches per master carton (~11 kg gross per carton)	~1,950 Cartons (78,000 Pouches / ~19.5 MT Net)	~2,350 Cartons (94,000 Pouches / ~23.5 MT Net)
Bulk	Plastic Pails / Buckets (20 kg Net)	Loose loaded or palletized interlocking stack	~1,020 Pails (~20.4 MT Net)	~1,230 Pails (~24.6 MT Net)
Bulk	HDPE Drums with Liner (55 kg Net)	Palletized or strapped directly onto container floor	~370 Drums (~20.3 MT Net)	~440 Drums (~24.2 MT Net)
Bulk	Aseptic Bags in Drums (210 kg Net)	4 drums per standard pallet (Palletized)	80 Drums (20 pallets / ~16.8 MT Net)	120 Drums (30 pallets / ~25.2 MT Net)

Loading figures are weight-limited, indicative planning benchmarks — confirm exact drum/pail counts and retail carton configuration with your CHA/forwarder before quoting.

Shelf Life

24 months from date of manufacture (highly acid-stable). Store at ambient temperature, in a cool, dry place, away from direct sunlight.

Quality & Compliance

Manufacturing Facility Certifications:

Important: The following certifications and registrations relate to the applicable partner processing/manufacturing facilities. They are not certifications owned by Mangoeearth Exports LLP.

Sourced from FSSC 22000 / SGF / Halal / Kosher-certified partner processing facilities, holding FSSAI and USFDA registration and SEDEX membership. Certificate of Analysis issued per batch.

Exporter registrations (Mangoeearth Exports LLP): IEC ACFFM2045J · APEDA RCMC 32429/2026-2027 ·

This specification reflects the standard process and typical parameters of our certified partner processing facility. Values may vary slightly by crop season; the binding specification is the buyer-approved spec sheet with a Certificate of Analysis issued per batch. Mangoeearth Exports LLP is a merchant exporter; production and facility certifications belong to the manufacturing facility.

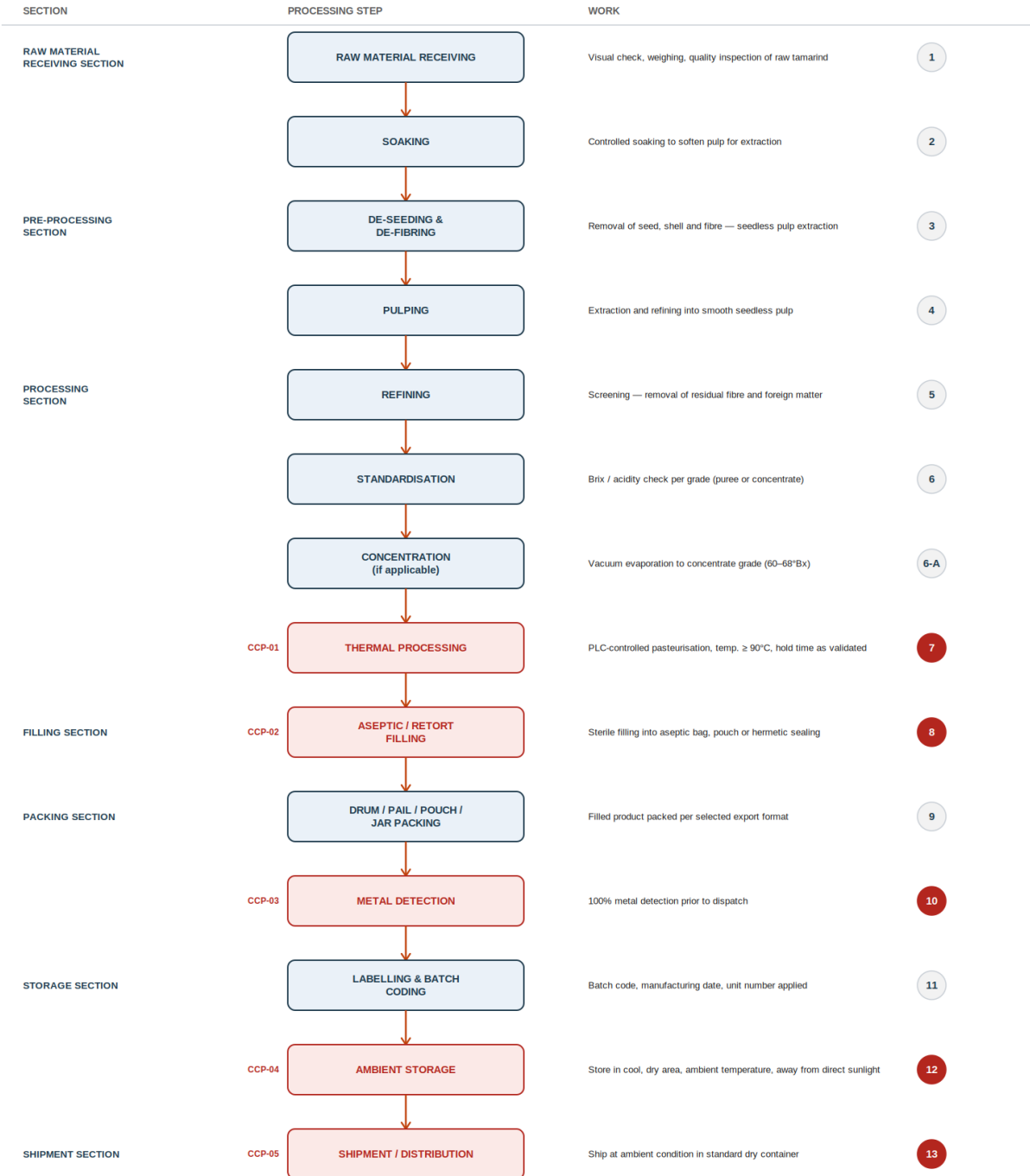
Flow Chart — Tamarind Puree & Concentrate

Critical Control Points (CCP-01 to CCP-05) are highlighted in red — thermal processing, aseptic/retort filling, metal detection, ambient storage and shipment/distribution.

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Process Flow Chart — Tamarind Puree / Concentrate

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○ Standard processing step

● Critical Control Point (CCP)

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