



**PFI/IQF/SPEC-08: FG SPECIFICATON FOR MUSK MELONS DICES 10 X 10 MM**

**Created date: 01.02.2020**

<b>DESCRIPTION:</b> Whole Muskmelon found acceptable as per our Specification, purchased from farm. Mangoes are cleaned, peeled, dices using Urschel dicer and frozen in IQF freezer at -25°C to -30°C. The dices are passed through metal detector before packing.																				
S.No.	Characteristics attributes	Characteristics description / specification																		
1	<b>Process</b>	Individually Quick Frozen Muskmelon Dices 10X10 MM																		
2	<b>Origin</b>	India																		
3	<b>Treatment</b>	No Food Additives used.																		
4	<b>Physical Parameter</b>																			
	Product Size	Free flowing dices of sizes 10x10mm (After storing at -18°C for more than 3 weeks, dices may assume a shape of a block, which can be loosened by shaking / banging the cartons gently, twice or thrice). The dices are made of semi ripe fruit, vertically cut. Since the slices are oblong not all dices will be completely uniform in shape/size. However, about 80 % will have two sides of the required size. 20% will be of irregular shape due to the geometry of the fruit.																		
	10X10 MM	80 % of the cubes in 9-11 MM <8% Of <8 mm 0.5 % of 12-15 mm																		
	Foreign Matter	<b>Tolerance 10 Kg</b>																		
		<table border="1"> <thead> <tr> <th>Value</th> <th>Tolerance</th> </tr> </thead> <tbody> <tr> <td>F.E.V.M</td> <td></td> </tr> <tr> <td>E.V.M ( Numbers)</td> <td></td> </tr> <tr> <td>Skin &lt; 3 mm</td> <td>5</td> </tr> <tr> <td>Skin &gt; 3 mm</td> <td>0</td> </tr> <tr> <td>Stone Fragments &lt; 10 mm,</td> <td>3</td> </tr> <tr> <td>Stone Fragments &gt; 10 mm,</td> <td>0</td> </tr> <tr> <td>Consistency</td> <td>Solid</td> </tr> <tr> <td>Raw fruit</td> <td>&lt; 5%</td> </tr> </tbody> </table>	Value	Tolerance	F.E.V.M		E.V.M ( Numbers)		Skin < 3 mm	5	Skin > 3 mm	0	Stone Fragments < 10 mm,	3	Stone Fragments > 10 mm,	0	Consistency	Solid	Raw fruit	< 5%
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F.E.V.M																				
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Skin < 3 mm	5																			
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Stone Fragments < 10 mm,	3																			
Stone Fragments > 10 mm,	0																			
Consistency	Solid																			
Raw fruit	< 5%																			
5	<b>Sensory Analysis</b>																			
	Color	Orange																		
	Taste / Smell	Typical of ripe Muskmelon																		
	Physical Appearance	Firm																		
	Enzyme Activities	Negative																		
6	<b>Foreign Matters</b>																			
	Peels	None																		



**Pellagic Food  
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Supplier of natural food ingredients

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CIN:U15500KA2012PTC06282

	Rotten / Moldy Fruits	None
	Other Foreign Bodies	None
7	<b>Chemical Analysis</b>	
	Brix	Min 8° Brix
	Acidity	It is a natural Product. No Acid is added
	pH	NA
8	<b>Microbiological Analysis</b>	
	Total Plate Count	Less than 1,00,000 cfu/g
	Coliforms Count	Less than 1,000 cfu/g
	Yeast & Moulds	Less than 1000 cfu/gPP
	E coli	Absent / g
	Salmonella	Absent / 25 gm
11	<b>Packing</b>	10 kg bulk pack in Blue Poly Packed(LDPE) in 5 Ply Corrugated Box other packs (on Request)
12	<b>Storage &amp; Transportation</b>	Storage at / min -18°C in Cold room and for Transportation Refrigerated container were used and it maintained at min -18°C. Capacity of Container is 23 tones
13	<b>Composition Of Products</b>	Muskmelon whole
14	<b>Point Of Origin</b>	Indian
15	<b>Method Of Production</b>	IQF Manufacturing
16	<b>Shelf Life</b>	2 Years From Date Of Packing / Manufacture At-18°C
17	<b>Allergen Declaration</b>	Not Applicable

For PELLAGIC FOOD INGREDIENTS (P) LTD

*[Signature]*

Quality Control

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