

Buy ODOD LLC Mango Pulp in Bulk | Wholesale Supplier USA & Canada

Product code	ODOD-0005
Category	Cooking Essentials & Toppings
MOQ	500 kg (bulk); 1 x 20ft container for mixed aseptic drum loads
Packing options	Aseptic bags of 215 kg in open-top steel drums; 20 kg and 200 kg bag-in-box; canned formats of 450 g, 850 g and 3.1 kg in export cartons; retail packs of 1.01 lb (450 g) available. Palletised, shrink-wrapped and container-loaded to buyer requirement. Private label and custom pack sizes on request.
Shelf life	18 months in original unopened aseptic packing; 24 months for canned packs, when stored as directed
HS code	20089930
Availability	available
Ph	3.5-4.2
Color	Golden yellow to orange-yellow, uniform
Grade	Food grade, single strength aseptic pulp; sweetened or unsweetened
Purity	min 99% mango pulp, no added colour or artificial flavour
Storage	Store in a cool, dry, well-ventilated place away from direct sunlight; keep opened packs refrigerated
Moisture	82-86%
Admixture	Free from peel, fibre specks, stone particles and extraneous matter
Pack sizes	1.01 lb
Consistency	Smooth, homogeneous; Bostwick 8-14 cm/30 sec at 20 C
Flavor aroma	Characteristic ripe mango, free from off-flavour and cooked notes
Heavy metals	Within applicable food regulatory limits
Microbiology	Commercially sterile in aseptic packing; yeast, mould and coliform absent
Total solids	min 14%
Preservatives	Nil (aseptic) or as declared and permitted on the quotation
Acidity as citric	0.30-0.70%
Pesticide residues	Within applicable MRL limits
Total soluble solids	14-16 Brix (unsweetened); 16-19 Brix (sweetened), typical

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/cooking-essentials/mango-pulp> or hello@odod.us.