



### **Bhavarlal H. Jain**

Founder Chairman's Conviction

Jain's made a humble beginning in the business arena, way back in 1963.

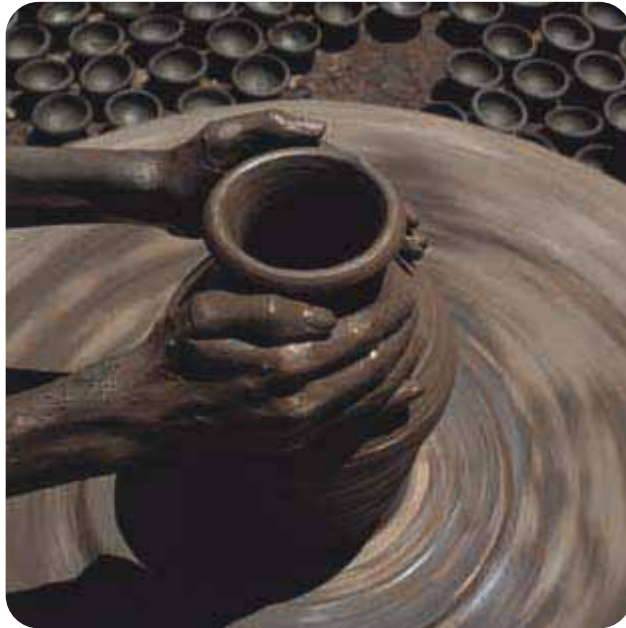
Mr. Bhavarlal Jain hailed from a farmers family and having worked on the farm, developed a strong desire and determination to establish a business with cutting edge technology to bring prosperity to the farmers and ensure food security to the nation. He had a dream to change the way Indian farmers did agriculture and strongly felt that advances in other sectors of industry,

however phenomenal cannot substitute agricultural development and this the conviction with which he commenced his journey in 1963.



Food Division

# Corporate Philosophy



## Mission

Leave this world better than you found it.

## Vision

Establish leadership in whatever we do at home and abroad.

## Credo

Serve and strive through strain and stress;  
Do our noblest, that's success.

## Goal

Achieve continued growth through sustained innovation for total customer satisfaction and fair return to all other stakeholders. Meet this objective by producing quality products at optimum cost and marketing them at reasonable prices.

## Guiding Principle

Toil and sweat to manage our resources of men, material and money in an integrated, efficient and economic manner. Earn profit, keeping in view commitment to social responsibility and environmental concerns.

## Quality Perspective

Make quality a way of life.

## Work Culture : Experience

'Work is life, life is work.'

# About Jain Irrigation



Mr. Bhavarlal Jain our Founder Chairman commenced his business journey by selling fuel oil on hand cart and bicycle in 1963 . A seed capital of Rs. 7000/- (USD 155 today)-savings of three generations, a degree in Law, experience in farming and a strong desire to succeed were the only assets, with which the business journey began. 1963 to 1978 Jain's did trading business in Agricultural inputs such as fuel oil, fertilisers, seeds and agricultural equipments & implements and PVC Pipes. Such was the trust in the Jain's name that as many as 63 national and multinational companies such as Esso, Pfizer, Zauri, Escorts, Chemplast, etc entrusted marketing of their products in the region.

In 1978 a local bank put up a sick Banana Powder making unit up for auction and Jain's acquired the same, marking their first step in the Industrial Landscape of India. The unit was revived and transformed to manufacture Refined Pappain an enzyme prepared from Pappaya Latex. In a short time Jain's became **Number One manufacturer of Refined Pappain in the world.**



*First Industrial Plant of Jain's*

Jain Irrigation Systems Ltd. is now a billion dollar company with 23 manufacturing plants, spread over 5 continents and employs more than 7000 associates. Jain's products are marketed in over 110 countries with support of 6700 dealers, 93 offices and 40 warehouses.

In 1980, Jain's started making PVC Pipes to overcome supply constraints from existing vendors. Today, Jain's are the **Number One Plastic Pipe manufacturers in India**, covering a wide range of pipes and fittings. We produce pipes for a wide range of applications from water transportation to gas and optical fibre. Jain Irrigation is the only company who manufactures wide diameter pipes of 1.6 mt for water transportation.

Jain's introduced micro irrigation to India in 1986 and have done pioneering work in the field since then. Today Jain's are **Number One Micro Irrigation company in the world.** This division manufactures the full range of precision irrigation products, spanning drip, sprinkler and turf irrigation. The division provides services from soil and water survey, advice on crop selection, agronomy support, engineering design to turnkey projects.

Jain's design, manufacture, supply and install Green Houses, Poly Houses and Shade Houses for controlled agriculture.

Apart from supplying systems for water conservation and fertigation, Jain's also supply high quality planting material. The Tissue Culture division of the company is

**Number One in Banana Plants Production in the world**, producing in excess of 40 million plantlets of Banana, Pomegranate, Onion etc. The TC lab is supported by a full fledged Bio-tech lab which undertakes research on various crops, maintains a gene bank of various fruits and vegetables and also tests and certifies all of the planting material for authenticity and disease free nature.

All of the agri-input divisions are supported by a large R & D farm spread over 3000 acres, where scientists work on different crops, undertake seed breeding program, develop new varieties, develop new agronomy practices and advice and train farmers in adopting technologies on their farms.

The agri-value chain of the company is completed by the Food Division of the Company. The division buys back produce from the farmers to add value and sell in the domestic and international markets. The Food Division is Number One in Mango Processing and Number Three in Onion and Vegetable Dehydration in the world. The division works with 3000-4000 farmers to produce high yielding and processable varieties of Onions, Mango and Tomato and buy back the produce at an assured or market price whichever is higher.

The company has a young Green Energy Division, which manufactures appliances and applications using solar thermal and solar photovoltaic technologies. The division has developed solar pump for use on the farm reducing the farmers dependence on the unreliable grid supply. Apart from solar pumps the company produces hot water & lighting systems for small households to large establishments. The division also runs a bio-gas based power generation plant, using the waste from the farm and the food division plants and supplies up to 1.6 MW of power on a continuous basis.

Jain's also produce plastic sheets of up to 30 mm thickness as a substitute for wood panels for use in making of furniture, doors, windows, partition blocks, roofing, signage etc.

A life time of commitment to conserve water, enhance productivity of the farmlands to ensure food security for all and prosperity to the farmer by constant innovations and introduction of modern yet affordable and viable technologies is core to Jain's way of life. The untiring efforts in pursuit of excellence, innovations and initiatives have earned the Company and our Chairman numerous awards and accolades totalling to more than 160 from national and international organizations and governments. Mr. Bhavarlal Jain's significant contribution in the field of Agricultural Science and Water Conservation Technologies has been recognised by the academic world, who have honoured him with four honorary Doctorates and by Government of India, who have honoured him with its highest civilian award 'Padma Shri'.



*Mr. Bhavarlal Jain receiving 'Padma Shri' Award from H.E.H President of India, Smt. Pratibha Patil*

# Sustainability at the core

The Agri-Food Divisions of the Company has grown over the years at a compounded annual growth rate of over 25% and throughout this period, we have always been driven by our mission of 'Leave this world better than you found it'. Our working philosophy is concurrent with our commitment to social responsibility and environmental concerns.

Sustainability has been ingrained in the philosophy of the Company's business ethos since its inception. This is reflected in the functioning of the Company and the division be it products manufactured or the way they are manufactured.

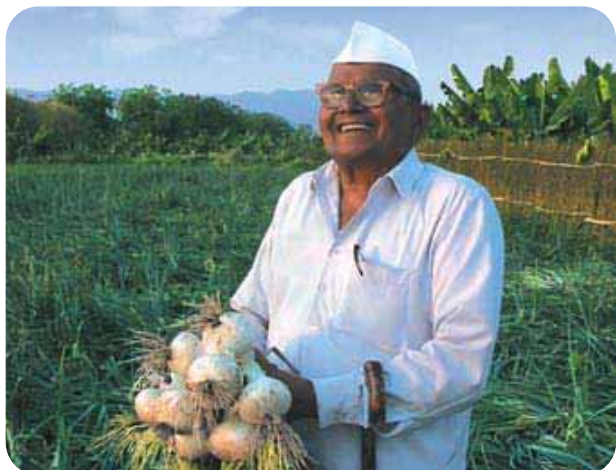
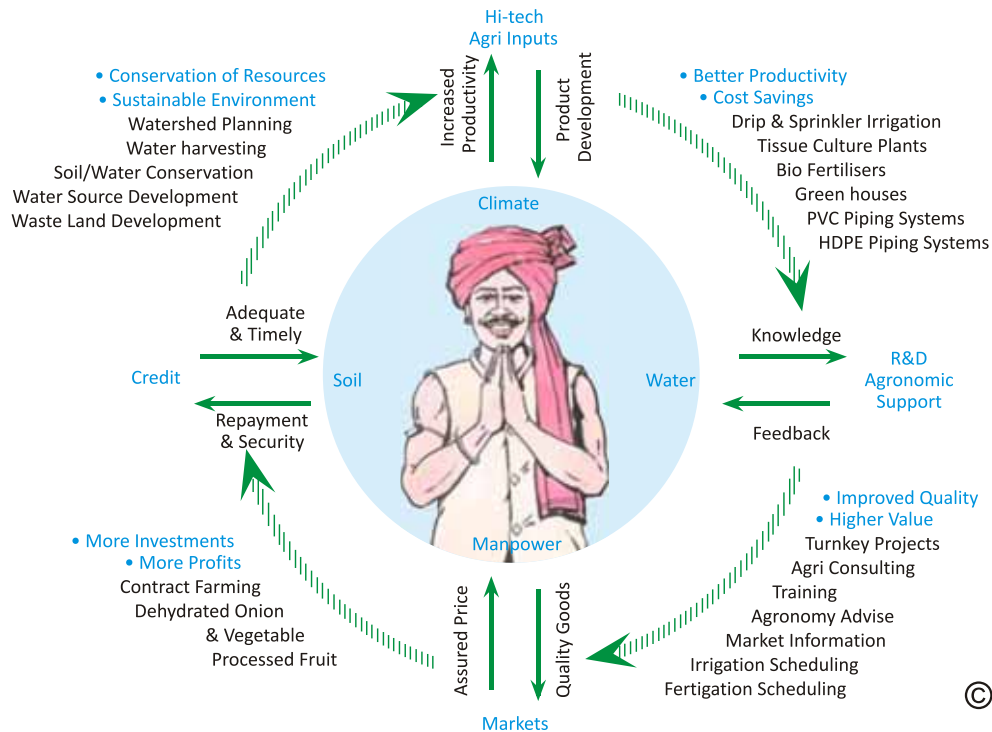
We try not only to promote sustainability, and conservation but to improve the same by helping farmers to adopt new technologies and agri practices by providing disease free planting material such as Tissue Culture Plants, Training them

in adopting good agricultural practices under JainGAP program, introducing new technologies such as ultra high density planting in case of Mango and ensuring fair return to them for their produce under the contract farming program.

All the plants have incorporated a formal Environmental, Human Resource and Social Action Plan, which ensures that best and safe practices are followed. Our key focus is on sustainable energy use, producing consistent product quality and an innovative and committed work force.

JISL strives to improve the quality of life and livelihood of the local and rural community by promoting and supporting social, cultural, educational and health care activities.

## Jain's holistic and virtuous sustaining agri-cycle.



The best bottomline is a farmer's smile.



# About-Food Division



The Food Division of the Company constitutes 15% of the Company's revenue, with compounded annual growth of 25%. The division has two main businesses namely Dehydrated Onions and Vegetables and Processed Fruits. The division has six manufacturing plants and employs about 1000 associates.

The Dehydrated Onions and Vegetables business was established in the year 1995 with one dryer at Jalgaon, India in the heart of Onion growing region. The business has grown over the years by addition of 3 more dryers at Jalgaon, a plant at Vadodara, Gujarat, India with 2 dryers and a subsidiary Cascade Specialities Inc. Boardman, USA with 2 dryers. Between the three plants Jain's operate a total of 8 dryers and handle about 165,000 MT of Onions every season. Jain's account for more than 50% share of country's export of dehydrated vegetables & onions and is the **Number Three Onion and Vegetable dehydrator in the world.**

The plants in India as well as in US have their own seed development program to develop high yielding and high solid onion varieties. The division works with 3000-4000 small farmers to grow these processing variety of Onions. The contract farming program has earned the trust of the farmers as the Company provides high yielding planting material, provides free agronomy support, training and advice and buys back the produce at a minimum assured price or market price whichever is higher.

The Processed Fruits business was established in the year 1996 with one Aseptic Line at Jalgaon, India in the heart of Banana and Mango growing region. The business has grown over the years with two more plants at Chittoor, in Andhra Pradesh, India and a total of 10 Aseptic Lines, 1 Freezing Line, 1 Canning Line and 1 IQF Line. Between the three plants Jain's process 150,000 MT of Mangoes during the season apart from 100,000 MT of other Fruits. Apart from Mango, Jain's process fruits like Banana, Guava, Tomato and Pappaya. Jain's account for more than 35% of the Mangoes processed in India and is the **Number One Mango processor in the world.** Jain's also operate a dedicated Pomegranate processing line and are the first to offer Pomegranate Juice and Juice Concentrates from India.

The Fruit business too has initiated the contract farming program for Tomato and Mango.

The Food business works in tandem with Company's Agri and Tissue Culture division to develop high yielding, disease free planting materials such as Tissue Culture plants for Banana, Pomegranate, Citrus etc and propagates innovative practices such as ultra high density and high density planting.





The Food division is key to the Company's unique business model of integrated farming. The company provides hi-tech agri inputs to farmers such as systems for water conservation, high yielding, disease free planting material, agronomy support, energy solutions for agriculture, and training and buys back the surplus produce to add value and sell the same in local and international markets, thereby completing the agri value chain.

The division works on the self sustaining model. The division is carbon neutral and has zero effluent discharge. All of the solid waste is converted in to energy and bio-fertiliser and about 30% of total energy consumed is from renewable sources.

The division has recently added Sleaford Quality Foods Ltd., a speciality spice blending and distribution company in UK to its fold.

The division markets its products under its 'FarmFresh' brand. The division has marketing offices/officials covering the entire globe with warehousing in Europe and US.

The division offers a wide variety of products meeting all the local and regulatory requirements and quality standards, with customised products and packs to enhance value for its customers.

In the tradition of the Company, the division too strives for excellence and innovations and this has earned for the division 12 national awards and Golden Trophy for highest exports of Processed Fruits and Vegetables this year.

Welcome to the world of FarmFresh-Your recipe for great taste.



# Quality at Jain's



The Quality Perspective of the company is 'Make Quality a way of Life' and we work towards Quality Excellence in every aspect of our operation.

Company has provided best in class infrastructure and work environment, uses cutting edge technology and has implemented Quality Management Systems (QMS) and Food Safety Management Systems (FSMS) in all the plants. The Onion and Vegetable Dehydration Plants are certified for ISO 22000:2005 and BRC (British Retail Consortium) by ISACert, The Netherland. The Fruit processing plants are certified for ISO 22000:2005 by ISACert, The Netherland and are members of SGF (Sure-Global-Fair), Germany. Our plants are also certified for Environment Management System ISO 14001:2004 and Occupational Health and Safety Management System OHSAS 18001:2007. The facilities are also Kosher and Halal certified.

Our plants are regularly audited by our Overseas and Domestic customers. Our plants have also been audited by third party auditors for Social Accountability and Supplier Guiding Principles. We are members of Sedex and our self audit and third party Sedex audit reports are available to our customers.

QMS has been applied from Farm to Fork by us. Our Agronomist work closely with growers and give them guidance on Good Agricultural Practices (GAP). Our own farms have been certified for Global GAP and are used for

demonstration of GAP to our growers. We have implemented QMS and FSMS throughout the manufacturing process to ensure that products manufactured are Authentic, of consistent Quality and are Safe for consumers.

All the products are tested for various Physio, Chemical, Microbiological parameters, Sensory, Heavy metals and pesticide residues in our R&D Lab as per customer requirement. Our R&D Lab has been assessed and accredited by NABL for ISO/IEC 17025:2005 in the fields of Calibration, Chemical and Biological testing.

Company focuses on new product and process development to meet the customer needs and expectations. Company has established systems to ensure complete traceability of the products. The products manufactured by the company meet the regulatory standards of the importing countries.

We perceive compliance to supply-chain food-safety standards as an important requirement for business continuity with our major institutional customers in the country and abroad. In India, due to large & fragmented supply-chains, large number of small & marginal farmers, high comparative cost of certification & compliance for farmers, it becomes difficult for farmers to implement standards like Global GAP directly. To help such farmers, in upgradation of the current systems and improve farming practices, we have started implementation of JainGAP with our growers.







JainGAP has been developed by us along with IFC and has been recognized by Global GAP as entry level standard for eventual Global GAP adoption for small farmers. JainGAP covers the process from farm inputs through all farm activities till the produce leaves the farm.

Key parameters covered in JainGAP include

1. Food Safety & Traceability with special focus on
  - Usage of only approved Pesticide
  - Record keeping and tracking product in supply chain
2. Worker Health & Safety: Assure that there are workplace protocols for worker safety.
3. Quality and Quantity of Product: Support farmers on practices to improve the quality and quantity of product to us.

For implementation of Jain GAP, we are providing farmers with training & technical assistance, Water & Soil analysis, Cost effective pesticide storage container, Protective clothing, Farmer manual & work instruction and record book.

Company has established, Jain Research & Development Laboratory, a state of Art Facility, with separate testing facilities for Chemical and Sensory Analysis, Calibration and Microbiology Testing, Pesticide Residue Analysis, Soil, Water, Plant and Biofuel analysis, Virus Indexing, R&D for molecular biology and Biogas. These labs are ISO/IEC 17025 (NABL Accreditation). In India we are the only & First laboratory to be NABL accredited in fields of Plant Virus Indexing and Biodiesel.

Jain R & D is equipped with latest analytical instruments like GC-MS/MS, HPLC-PDA HPLC-RI, KF Apparatus, Hunter lab, PCR, ELISA Readers, Nanodrop Spectrophotometer, Digital Refractometer, Viscometers, UV-Vis Spectrophotometer, Flame Photometer, Atomic Absorption Spectrometry (AAS), Fourier Transform Infrared Spectrometry (FTIR), Nuclear Magnetic Resonance Spectroscopy (NMR), Particle Size Analyser. We have established world class labs for Microbiological and Sensory testing.

Jain R & D uses validated & published methods of analysis recommended internationally by AOAC, ADOGA, APHA, ASTM, NMKL, USFDA, BAM, ISO & IS.IFU, BIS. Jain R & D has established an internal quality assurance & quality control programme, which ensures Reliability, Traceability & Confidentiality of analysis carried out by it. The well established QC program includes analysis of procedural blanks, duplicates, spiked & blind samples, use of CRM and calibration of instruments on a routine basis.

The Jain R&D lab is offering analytical services in the areas of Physio-Chemical, Microbiological, Pesticide Residue, Heavy Metals Analysis, Sensory Evaluation, Virus Indexing (Plant Virus), Total analysis of Biodiesel, Soil (Agricultural), Plant Material, Water, Organic Manure, etc.



ISO 14001 & OHSAS 18001 Certified Division



# Onion & Vegetable Dehydration Facilities



Jain Food Park, Jain Valley, Jalgaon, Maharashtra, India.



Jain Food Park, Dhobikuva, Vadodra, Gujarat, India.

# Fruit Processing Facilities



Jain Food Park, Jain Valley, Jalgaon, Maharashtra, India.



Jain Food Park-I, Chittoor, Andhra Pradesh, India.



Jain Food Park-II, Chittoor, Andhra Pradesh, India.

# Onion & Vegetable Dehydration



## Capacity, Process & Features

### Processing Facilities

- Three Processing facilities worldwide. two processing facilities in india, first located at Jalgaon, Maharashtra and the other at Vadodra, Gujarat.
- One in United State of America.

### Raw Material

White Onion, Garlic, Leek, Bell Pepper, Paprika, Tomato & Spinach

### Production Process - Dehydration

- Special varieties of Onion & Vegetables are contract grown in vicinity of the dehydration plants.
- Cultivation and harvesting is supervised by our agronomists, who also provide agronomical guidance to the contract growers.
- Raw Onions and vegetables are harvested, graded and then transported to the plants.
- All of the raw material on receipt is checked for quality and only good quality raw material is feed to the plant or store in the climate control storages for future processing.
- The onions/vegetables are cleaned, inspected, washed and then transported to the main processing plant by a special water flume system.

- The onions/vegetables are washed once again, peeled, washed, inspected and then cut to required sizes.
- The cut onions/vegetables are then dried gently to retain all the natural taste, flavour and nutrients.
- The dried product is then milled to make different fractions like flakes, granules, powder etc, depending on customer application and requirement.
- The finished product is then passed thru metal detector, colour and laser sorter, before being packed and store in cool storages.

### Production Process – Frying

- Raw onions are graded, cleaned, washed and then transported to the processing plant.
- Onions are subjected to topping and tailing, washed once again and then cut to the required sizes.
- A special batter is applied to the cut onion and then the product is deep fried in a continuous fryer.
- The fried product is cooled, excess oil removed and then seasoned with spices or salt.
- The product is passed thru a metal detector and then packed.





## Products, Applications & Features

### Salient features

- World-class, most modern onion & vegetable dehydration facility.
- Stringent plant sanitation, hygiene, food safety and HACCP standards are followed.
- Fully integrated with backward linkages.
- Full control of raw material cultivation, harvesting and processing.
- Marketed under 'FarmFresh' Brand.
- Products are exported to reputed MNCs & other overseas customers.

### Products

- 'FarmFresh' Dehydrated Product range includes White Onion, Red Onion, Garlic, Leek and Bell Pepper, in sliced, diced, chopped, granulated, powdered and toasted forms.

Available in different forms as fractions kibbled, slice, dice, chopped, minced, ground, granulated and in powder form. These are supplied in variety of packs (Bag -in-Box of varied sizes).

### Fried Onions

#### Applications

"Farmfresh" Dehydrated and Fried Onions/ Vegetables are used as spice, in soups dry mixes, pizza toppings, ready to prepare meals, sauses etc and many other food preparations/ applications.



# Fruit Processing Facility



## Capacity & Process

### Processing Facilities

- Three Processing Facilities in India, first located at Jalgaon, Maharashtra and the other two at Chittoor, Andhra Pradesh.

### Raw Material

Mango, Banana, Papaya, Guava, Pomegranate, Aonla (Indian Goose-berry), Tomato, etc.

### Production Process - Aseptic, Frozen and Canned

- Fruits are harvested at the peak of their maturity and transported to our modern processing plants.
  - All raw materials are checked on receipt for quality and only good quality raw material is washed, crated and stored in the climate controlled ripening chambers for optimum ripening under controlled conditions.
  - The ripened fruits are washed with sanitizer, inspected and washed again with potable water before feeding to the plant.
  - The fruits are either hand or machine peeled, de-seeded and then pulped.
  - The pulp is pre-heated to inactivate enzymes, passed thru a decanter-centrifuge and a deaerator.
  - In case of concentrates, the deaerated puree is passed thru an evaporator.
  - The puree or concentrate is sterilized / chilled / pasteurized, before being packed either aseptically or frozen or canned in different pack sizes depending on the customer requirement.
- The entire process ensures that the taste, colour & aroma of the fruit is retained & is close to as is natural product.
  - Finished product is stored at low temperature.

### Production Process-IQF

- Raw fruits are harvested, graded & then transported to the plants.
- All raw materials are checked on receipt for quality and only good quality raw material is washed, crated and stored in the climate controlled ripening chambers for optimum ripening.
- The ripened fruits are washed with sanitizer, inspected and washed again with potable water before feeding to the plant.
- The fruits are then hand peeled and de-seeded.
- The de-seeded fruit slices are either directly frozen or taken to a dicer to make the required size of dices before being frozen.
- The frozen slices/dices are then inspected and passed thru a metal detector before being packed and stored frozen.
- In case of vegetables, the vegetables are blanched before being diced and frozen.
- Packed frozen fruits are stored in cold storage at -18 C (minus)





### Salient Features

- Agronomical support and training is provided to the farmers to ensure good agricultural practices.
- Full traceability up to the farm level/farm cluster level.
- Stringent plant sanitation, hygiene and good manufacturing practices followed.
- All products tested and certified for pesticide and heavy metal residues.
- Products marketed under the brand name 'FarmFresh'
- GMP, HACCP, SPC & other Quality Management Systems are implemented.
- Free of any chemical preservatives / adulterants.
- Meet WHO, EU and Japanese Standards for pesticides and heavy metals.

### Products and Packing

Alphonso, Kesar, Totapuri Mango Puree, Totapuri Mango Concentrate, Mango Clarified Juice Concentrate, Banana Puree, Concentrate and Clarified Juice Concentrate, Guava Puree, Concentrate and Clarified Juice Concentrate, Papaya Puree, Concentrate and Clarified Juice Concentrate, Tomato Puree, Concentrate and Paste, Amla Puree, Pomegranate Juice and Clarified Juice Concentrate. IQF Alphonso, Totapuri and Kesar Slices and Dices, Pomegranate Arils, Papaya dices, Guava dices, Sapota dices and Vegetables.

**ASEPTIC** - 20 Kg. Bag in Box, 50/100 Kg. Bag in Plastic Drums, 200/220 Kg. Bag in Steel Drums and 1000 Kgs. in Plastic or Corrugated Bins.

**CANS** - 450 gms, 850 gms, 3.1 Kg. and 5.25 Kg.

**FROZEN**-1 Kg. in pouch/plastic jars, 5 Kg & 10 Kg. in plastic drums, 20 Kg in Bag in Box and 200 Kg. in Bag in Drums.

**IQF**- 1 Kg, 5 Kg, 10 Kg. in Bag in Box.

### Applications

- 'FarmFresh' fruit pulps and concentrates are used in a variety of applications e.g. fruit juices, nectars and other fruit based beverages. Ice-creams, yogurts, confectionaries and other applications.
- 'FarmFresh' Frozen Fruit & Vegetable Products are also used in a variety of applications e.g. Fruit salads, Yogurts, Ice-creams & other applications



# Cascade Specialities, Inc., USA



Our subsidiary company Cascade Specialities, Inc. is a USA based processor of premium quality dehydrated onion and other vegetables. Company is based in Oregon State of the USA, a large onion and garlic growing area.

Cascade's greatest strength is its ability to grow naturally low micro dehydrated onions due to its location in high plane desert area in Columbia River basin in North-Eastern part of Oregon state.

Cascade Specialities Inc has also got a unique distinction of being the only USA based processor of organic dehydrated onion.

Cascade Specialities, Inc was set up in 1993 and it became part of Jain Group in 2007. Cascade has a very reliable supply base in terms of its raw material, a state of the art facility with large driers, modern milling facility, ample storage facility, impressive logistics set up, experiences sales force and reputable customer base. Company enjoys a long processing season of up to 8 months.

Being part of Jain Group, Cascade benefits from parent company's well experienced agriculture research and development base, excellent seed development program, technical know-how, strong management base and global sales and distribution network.

Cascade Specialities Inc., has a very impressive contract farming program and they work with large and experienced

local farmers. Company supplies its proprietary varieties of seeds, helps farmers with agronomical support and buy back the produce at contracted price.

Company runs an energy efficient processing facility. Company has been awarded and lauded by the State Government for processing dehydrated onions with reduced carbon footprint, therefore providing good fit with parent company's mission statement, "Leave This World Better Than You Found It". Cascade Specialities, Inc is managed and run by motivated and well experienced team of managers.

Cascade Specialities, Inc., has good network of distributors, stockists in the USA and internationally. Company exports its products all over the world. Company has enjoyed support of loyal and longstanding customer base that includes many multinational food companies. Company offers low micro dehydrated onion in the form of powder and various other cut sizes.





# Sleaford Quality Foods Limited, UK



Sleaford Quality Foods Limited, a UK based subsidiary of Jain Group is engaged in the business of food ingredients. Company started in 1968 and it became part of Jain family in 2010.

Sleaford Quality Foods Limited is based in Sleaford town in Lincolnshire county in the East Midlands region of England, in the heart of agricultural and farming area.

Sleaford Quality Foods covers large spectrum of food ingredients market. Primary nature of company business is blending, repackaging, trading and distribution of food ingredients. Their products include Dehydrated Onion, Dehydrated Garlic, Dehy potatoes, dehy vegetables, vegetable powders, dried soup mixes/dried bouillons, dried gravy mixes, dried fruit pie fillings, dried savoury mixes, dried herbs and spices, dehydrated fruits, freeze dried fruits, pulses, pastas, flavoured rice, rice products, canned vegetables, canned fruits in syrup or in natural juice, etc. Company maintains large inventories of major selling items and sells products to wide range of customers.

Blending and repackaging operations are modern and meet all food safety standards required by big food companies. Company runs its own fleet of trucks and covers the entire area of the Great Britain.

Sleaford Quality Foods Limited sources its raw materials from very reliable, carefully selected long term and continuously audited suppliers. Company is market leader in dehydrated vegetables in British Isles. In Spices they are a significant

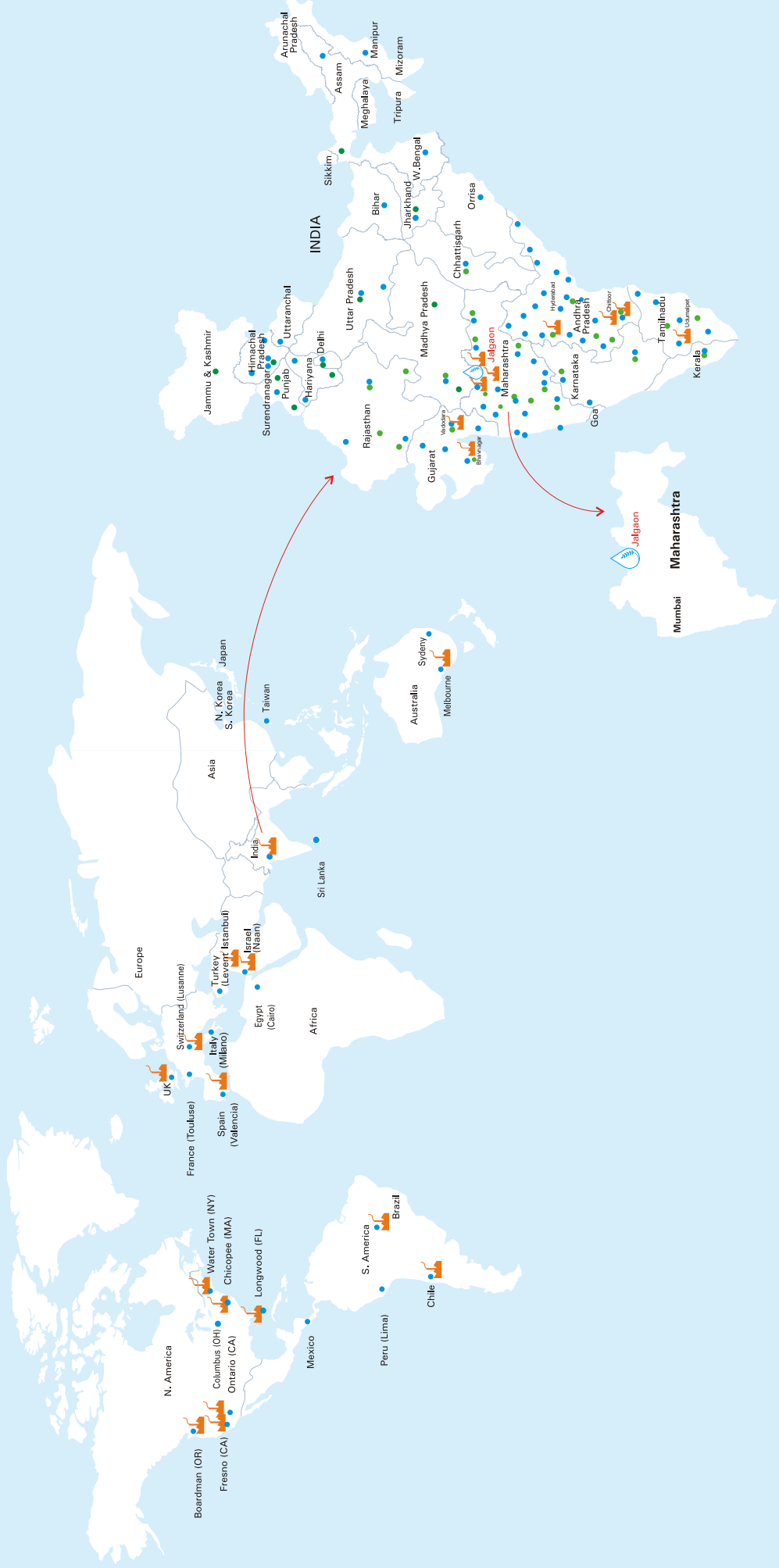
player. Company sells to all major food companies in the country.

Company has total UK based workforce of about 100 full time employees. Company has excellent sales force and distribution network.

Sleaford Quality Foods sells most of the retail items under their brand name Chef Williams. It is a recognized brand in small scale retail markets.



# World Wide Network-Production, Sales & Service





### 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 Mango Puree	21	3.7-4.3	7-14*	0.3-0.8

\* After Thawing & Homogenization



**Alphonso Mango Puree**

### 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.

### Microbiology

#### Aseptic

Total Plate Count/ gm : <10

Yeast & Mold count/gm : <10

Coliform/gm : Absent

E-coli/gm : Absent

#### Frozen

Total Plate Count/ gm : <5000

Yeast & Mold count/gm : <300

Coliform/gm : <50

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 0.45/0.85/3.1/5.25 kg

#### Labeling

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.





### 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



**Totapuri Mango Puree & Concentrate**

### 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.

### Microbiology

#### Aseptic

Total Plate Count/ gm : <10

Yeast & Mold count/gm : <10

Coliform/gm : Absent

E-coli/gm : Absent

#### Frozen

Total Plate Count/ gm : <5000

Yeast & Mold count/gm : <300

Coliform/gm : <50

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/ 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 0.45/0.85/3.1/5.25 kg.

#### Labeling

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.





### 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



**Mango Puree, Concentrate & Juice Concentrate**

### 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

Total Plate Count/ gm : <10

Yeast & Mold count/gm: <10

Coliform/gm : Absent

E-coli/gm : Absent

#### Frozen

Total Plate Count/ gm : <5000

Yeast & Mold count/gm : <300

Coliform/gm : <50

E-coli/gm : Absent

#### Clarified

Total Plate Count/ gm : <500

Yeast & Mold count/gm : <100

Coliform/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 0.45/0.85/3.1/5.25 kg.

#### Labeling

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 .







### 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



**Banana Puree, Concentrate & Juice Concentrate**

### 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

Total Plate Count/ gm : <10

Yeast & Mold count/gm : <10

Coliform/gm : Absent

E-coli/gm : Absent

#### Frozen

Total Plate Count/ gm : <500

Yeast & Mold count/gm : <100

Coliform/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

#### Labeling

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.





### 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



**Guava Puree & Concentrate**

### Organoleptic

**Colour** : Characteristics ripe white/pink Guava colour

**Flavour** : Typical ripe white/pink Guava flavor, free from off flavor

**Taste** : Characteristics 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

Total Plate Count/gm : <10

Yeast & Mold count/gm : <10

Coliform/gm : Absent

E-coli/gm : Absent

#### Frozen

Total Plate Count/gm : <5000

Yeast & Mold count/gm : <300

Coliform/gm : <50

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

#### Labeling

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.





### 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



**Papaya Puree & Concentrate**

### Organoleptic

Colour : Characteristics ripe Red Papaya colour

Flavour : Typical ripe Red Papaya flavour free from off flavour

Taste : Characteristics 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.

### Labeling

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. Donot freeze the aseptic product.

### Best Before

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





### 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



### 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.

### Labeling

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

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



**Tomato Puree & Paste**

### Organoleptic

Colour : Characteristics 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.

### Labeling

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.





### 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	Turbidity	Acidity
Pomegranate	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



**Pomegranate Juice & Clarified Concentrate**

### Organoleptic

Colour : Red or pink colour depending on variety

Flavour : Typical characteristics ripe Pomegranate

Taste : Characteristics 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	Frozen Juice	Frozen Juice Concentrate
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.

### Labeling

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 quickly after opening the bag.





**Product**

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

**Product**

Cored	Flakes	Powder
Kibbled	Large Chopped	Standard Powder
Diced	Standard Chopped	Premium Powder
Slice	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.





### Product

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

### Product

Garlic Minced

Garlic Granulated

Garlic Standard Powder



## Appearance

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

## Physical & Chemical

Moisture : Maximum 6%                      Colour : Creamy White-Tan  
Flavour & Taste : Typical Garlic              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.







### 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,	6	4.8-5.6	0.1-0.4



**IQF Products**

### **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**

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.

### **Labeling**

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.



We revere these elements of our universe. They reflect our ethos.



Yellow, Green, Blue and Brown are colours of Nature and have been embodied in our logo. They encapsulate the conviction of the Founder and the lasting commitment of the Corporation to Agriculture.

Jain Irrigation is striving to add value to the entire agri-chain. At the same time, they produce and process a complete range of agri-products for the exacting world markets and growing domestic clientele. The Corporation is poised to grow and attain water, food & energy security.



Your recipe for great taste



The future of the world lies in the hands that work with Nature.



### As on today in the World

- ◆ Number one in Drip Irrigation with Pipe Production ◆ Number one in Mango Processing.
- ◆ Number one in Tissue Culture Banana Plants Production ◆ Number three in Onion & Vegetable Dehydration.

### The Way The World Sees Us

- "Crawford Reid Memorial Award" (Irrigation Association, USA)
- "Water conserver of India" (UNESCO & West-Net)
- "Challengers to the world's leading blue-chip companies" (Standard & Poor's)
- "Asia's 200 Best Under a Billion companies" (Forbes Asia)
- "100 most promising clean technology companies on the planet" (Global Cleantech & The Guardian)
- "Client Leadership Award" (International Finance Corporation (World Bank Group))
- "We owe you a great deal for the help you give the small farmer." (Harvard Business School)
- "Best Water Company Award" (UNESCO, Ministry of Water Resources & Water Digest)



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