R&B FOODS (PVT.) LTD.

REAL FRUIT • NATURAL TASTE

Official Corporate Profile & Industrial Fruit Purees Laboratory Specifications

Continuous Processing Plant Engineered by **BERTUZZI Food Processing (Milan, Italy)**

Shorkot, District Jhang, Punjab, Pakistan

ISO 22000 • HACCP	**100% HALAL**	**BERTUZZI ITALY**	**200-220 KG**
Certified Quality	Authorized Export	Flash Sterilization	Aseptic Steel Drums

Shorkot, Punjab, Pakistan
export@rbfoods.com.pk

MESSAGE FROM THE CHAIRMAN

"I am very much glad to introduce my company R & B Foods (Pvt.) Ltd, having registered office in Shorkot, Punjab Pakistan as leading Fruit Pulp Manufacturing and export of various Fruits Pulp such as Chaunsa, Anwar Ratool, Langra, Dusari, Desi Mangos and Guava, Apple, Peach, Strawberry etc for which management of R & B Foods has own plants situated in Shorkot equipped which will manufacture Products packed in Aseptic and Frozen with most modern imported machinery from BERTUZZI Italy.

I am also proud to announce that our plant is backed with own fruit supply facility and also managed by highly qualified and experienced professionals with decades of experience in the field of technical and commercial areas they provide zero defect services to all our customers.

I personally guarantee our quality and services, also R & B Foods (Pvt.) Ltd putting their utmost endeavors to provide transparent and reliable services forever."

Syed Basit Sultan Bukhari
CHAIRMAN • R&B FOODS (PVT.) LTD.

MESSAGE FROM THE CHIEF EXECUTIVE OFFICER

"To us, excellence means not only being the very best at what we do but also holding ourselves to the highest ethical standards in terms of how we do things. That is why we must never deviate from our business principles, regardless of the difficulties or consequences. As we strive for Excellence, we must continue to earn the trust of our customers, employees, local communities and co-workers by continuously demonstrating that we are worthy of the trust that they have placed in us."

Muhammad Rafique
CHIEF EXECUTIVE OFFICER • R&B FOODS (PVT.) LTD.

INDUSTRIAL FACILITY • BERTUZZI (MILAN, ITALY) CONTINUOUS LINE

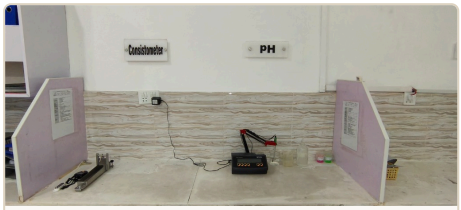
Situated in the agricultural heartland of Shorkot, Punjab, R&B Foods operates an integrated multi-fruit processing complex. Our facility features continuous cold de-stoning, vacuum de-aeration, high-temperature short-time (HTST) tubular flash sterilization, and positive-pressure cleanroom aseptic filling into 200–220kg steel drums.

VERIFIED IN-HOUSE TESTING LABORATORY (PHOTOGRAPHIC TOUR)

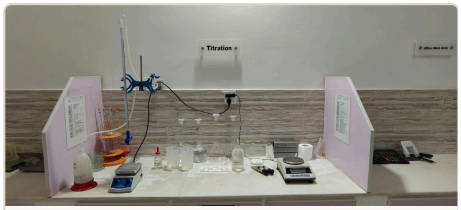
Every production batch undergoes strict physico-chemical and microbiological screening at our on-site Shorkot testing facility. Consignments are cleared for shipment only upon Certificate of Analysis (COA) verification.



Central QC Laboratory Hall



Bostwick Consistometer & pH



Titration & Reagents Bench



Microbiology Cleanroom



Laminar Flow & Incubators



Chroma Meter & Distillation

QUALITY CONTROL PROTOCOLS • CRITICAL CONTROL POINTS

Parameter	Testing Method	Clearance Benchmark
Refractometric Brix	Digital Temperature-Compensated Refractometry	±0.1° Brix accuracy per varietal specification
Titratable Acidity	Acid-Base Endpoint Titration (Citric Acid)	Exact percentage range confirmed for every batch
pH Level	Calibrated Digital pH Electrode	Controlled range (3.40 – 4.40 depending on fruit)
Bostwick Viscosity	Bostwick Consistometer (cm / 30 sec @ 20°C)	Natural fruit pectin flow index verified
Total Aerobic Count (TPC)	Aseptic Plate Inoculation (37°C incubation)	< 10 CFU / g (Sterile commercial clearance)
Yeast & Mold Count	Selective Culture Media Incubation (25°C)	Negative / Nil per gram

R&B FOODS (PVT.) LTD.

MANGO PUREES & CONCENTRATES SPECIFICATIONS

Export Grade • Non-GMO
210kg / 220kg Aseptic Drums

OFFICIAL MANGO PULPS & CONCENTRATES SPECIFICATIONS

Certified laboratory technical specifications. 100% fresh Pakistani mangoes with zero added preservatives, artificial colors, or flavors.

Product Name	Brix (°Bx)	Acidity (%)	pH Range	Color	Microbiology (TPC / Yeast)	Packaging
Chaunsa Mango Pulp	20° – 26°	0.60 – 0.85%	3.80 – 4.20	Bright Yellow	< 10 CFU/g • Negative	210 kg Aseptic Steel Drum
Desi Mango Pulp	14° – 18°	0.80 – 1.20%	3.70 – 4.10	Bright Yellow	< 10 CFU/g • Negative	210 kg Aseptic Steel Drum
Dusehri Mango Pulp	16° – 19°	0.60 – 0.85%	3.80 – 4.20	Ocher Yellow	< 10 CFU/g • Negative	210 kg Aseptic Steel Drum
Langra Mango Pulp	17° – 22°	0.60 – 0.85%	3.80 – 4.20	Bright Yellow	< 10 CFU/g • Negative	210 kg Aseptic Steel Drum
Anwar Ratool Mango Pulp	18° – 24°	0.60 – 0.85%	3.80 – 4.20	Bright Yellow	< 10 cfu/g • Negative	210 kg Aseptic Steel Drum
Sindhri Mango Pulp	Min. 14°	0.80 – 1.20%	3.70 – 4.10	Bright Yellow	< 10 cfu/g • < 10 cfu/g	210 kg Aseptic Steel Drum
Chaunsa Concentrate	28° – 30°	0.70 – 1.30%	3.50 – 4.20	Yellow	< 10 CFU/g • Negative	220 kg Aseptic Steel Drum
Desi Concentrate	28° – 30°	0.70 – 1.30%	3.50 – 4.20	Yellow	< 10 cfu/g • Negative	220 kg Aseptic Steel Drum

MULTI-FRUIT PUREES & CONCENTRATES SPECIFICATIONS

Product Name	Brix (°Bx)	Acidity (%)	pH Range	Color	Viscosity / Consistency	Packaging
Guava Pulp (Aseptic)	07° – 12°	0.30 – 0.70%	3.90 – 4.40	Creamy White	Thick & viscous creamy texture	200 kg Aseptic Drum
Strawberry Puree	Min. 6°	0.50 – 1.50%	3.30 – 3.90	Dark Red	Smooth pureed fruit texture	200 kg Aseptic Drum
Peach Puree (Aseptic)	Min. 9°	0.40 – 0.75%	3.40 – 3.80	Brownish-pink	Thick & viscous creamy texture	210 kg Aseptic Drum
Peach Concentrate	30° – 32°	Min. 0.50%	3.50 – 4.40	Dark Yellow	5 – 12 cm / 30 sec (Bostwick)	220 kg Aseptic Drum
Apple Puree (Concentrate)	20° – 24°	0.30 – 0.70%	3.50 – 4.30	Intense Yellow	Smooth strained fruit puree	210 kg Aseptic Drum
Tomato Paste	28° – 30°	1.50 – 2.50%	4.10 – 4.40	Min. 1.90 (a/b)	04 – 07 cm / 30s @ 12° Brix	220 kg Aseptic Drum
Aseptic Banana Puree	Min. 16°	0.15 – 0.65%	4.00 – 5.00	Light Beige/Yellow	Thick & viscous creamy texture	210 kg Aseptic Drum
Falsa Puree Aseptic	Min. 10 ± 1°	2.00 ± 0.1%	3.00 ± 0.1	Deep Purple-Red	Thick & viscous liquid	200 kg Aseptic Drum

INDUSTRIAL PACKAGING & CONTAINER STUFFING PROTOCOLS

Logistics Parameter	Export Specification
Primary Packaging	Aseptic 4-layer high-barrier foil bag hermetically clamped under positive sterile pressure.
Secondary Packaging	Food-grade internally coated PPL / Conical steel drums (tamper-evident sealed).
Net Weights	200 kg • 210 kg • 220 kg net per drum (standard export tare).
20ft FCL Container Loading	80 steel drums per 20ft Full Container Load (FCL). Net payload: 16.0 – 17.6 Metric Tons.
Storage Requirements	Purees & Concentrates: Recommended (4°C – 8°C). Tomato Paste: Ambient dry storage.
Port of Dispatch	Karachi Port / Port Qasim, Pakistan (Regular sailings to GCC, Europe, and Far East).

COMMERCIAL INQUIRIES & OFFICIAL CONTACT DESK

Manufacturing Plant & Registered Office

R&B Foods (Pvt.) Ltd.
Shorkot, District Jhang, Punjab, Pakistan
Operating genuine BERTUZZI (Italy) Continuous Processing Line
Plant Telephone: +92 334 3734786

Direct Commercial & Export Desk

Official WhatsApp Hotline: +92 334 3734786
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Official Web Portal: https://rb-foods.vercel.app