



## Our company

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**Providing Agro commodity and Agro Value Added Products: Agro commodity, Agriculture products, Spices, Herbs, Tea, Coffee, Bio-Ingredients and Natural Extracts, Processed food products, Industrial products & Other Products**

**Manufacturer, Supplier and Exporter of Agro Commodity & Agro Value Added Products**

Navadhane Agro Foods Private Limited, Carry out business of Agri business-Contract farming, manufacturing and export of Agro commodity and Agro Value Added Products: Agro commodity, Agriculture products, Spices, Herbs, Tea, Coffee, Bio-Ingredients and Natural Extracts, Processed food products, Industrial products , Other Products and Retail & Wholesale.

We provide Agro Commodity and Agro Value Added products to the world. Together with farmers, customers, governments and communities, we help people thrive by applying our insights and experience.

Navadhane is an international Agro Commodity and Agro Value Added products company with a focus on Global Market.



We offer exclusive variety of Mango Pulp, which is processed using fresh mangoes.

## Mango Pulp (Puree) & Mango Concentrate

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Mango Pulp is prepared from selected varieties of Fresh Mango Fruit. Fully matured Mangoes are harvested, quickly transported to the fruit processing plant, inspected and washed. Selected high quality fruits go to the controlled ripening chambers; Fully Ripened Mango fruits are then washed, blanched, pulped, deseeded, centrifuged, homogenized, concentrated when required, thermally processed and aseptically filled maintaining sterility. The preparation process includes cutting, de-stoning, refining and packing. In case of aseptic product the pulp is sterilized and packed in aseptic bags. The refined pulp is also packed in cans, hermetically sealed and retorted. Frozen pulp is pasteurized and deep-frozen in plate freezers. The process ensures that the natural flavour and aroma of the fruit is retained in the final product.

Mango Pulp/Concentrate is perfectly suited for conversion to juices, nectars, drinks, jams, fruit cheese and various other kinds of beverages. It can also be used in puddings, bakery fillings, fruit meals for children and flavours for food industry, and also to make the most delicious ice creams, yoghurt and confectionery.

Mango puree is a thick, smooth product which has been processed such that the insoluble fibrous parts of ripe mangoes (*Mangifera indica*) are broken up so as to be able to fit through a fine sieve. In some cases, the puree is pasteurised to increase shelf life. Fruit purees also retain all of the juice and a large proportion of the fibrous matter naturally found in the raw fruit. The terms pulp and puree are often used interchangeably, as they are here as well.

Concentrated mango puree for use in the manufacture of Fruit Juices and Nectars is obtained by the physical removal of water from the mango puree in an amount sufficient to increase the Brix level (sugar-to-water mass ratio of a liquid) to a value at

least 50% greater than the Brix value established for reconstituted juice from the same fruit. Majority of single-strength mango purees are sourced from India.

Refer to Table 1 for the trade classification. Selected Combined Nomenclature codes may involve trade of other tropical purees but they represent the most reliable official trade data in this moment. When ‘mango puree’ is referred to in this survey, it involves the selection of the products in the table below, unless stated otherwise.

CN code	Product
20079993	Jams, fruit jellies, marmalades, fruit or nut purée and fruit or nut pastes, obtained by cooking, whether or not containing added sugar or other sweetening matter of tropical fruit and tropical nuts (Mango puree concentrate, obtained by cooking of the Genus <i>Mangifera</i> spp., with a sugar content by weight of not more than 30 % for use in the manufacture of products of food and drink industry and other tropical fruit)
20089948	Fruit, nuts and other edible parts of plants, otherwise prepared or preserved, containing added sugar (Mango puree: not from concentrate, of the genus <i>Mangifera</i> , of a Brix value of 14 or more, but not more than 20 used in the manufacture of products of drink industry and other tropical fruit)

Please note that Combined Nomenclature codes include some specific codes defined on the 6 digit levels which include mango purees. However those codes are not used in compiling trade statistics as they include many other products and they would therefore influence the reliability of data. However, the specific code for Indian mango pulp is used in order to present the majority of mango puree supply in European Union.

India is a major exporter of Mango Pulp in the world.

**Food Application:**

Our mango puree pairs well with a wide range of food applications like fruit juices, frozen desserts, smoothies, ice cream, baby foods, sorbets, jellies, and preserves.

## Varieties:

Main varieties of Mango Pulp are Alphonso Mango Pulp, Totapuri Mango Pulp and Kesar Mango Pulp.



**Alphonso Mango Pulp**



**Totapuri Mango Pulp**



**Kesar Mango Pulp**



**Raspuri Mango Puree**

## **Product Specification:**

The production process involves seven basic steps: washing, destoning, thermal treatment, homogenization, de-aeration, pasteurization and packaging. Mango Pulp/Puree is used as a food ingredient, primarily for juice and nectar manufacturers, but also in dairy and bakery products.

Mango Pulp/Puree can be sold as frozen or aseptic.

## **Quality:**

The basic quality requirements for mango puree are defined by different parameters of which the most important are:

- Brix level (sugar content of an aqueous solution): Usual brix level of mango pulp/puree is 13-18. Higher brix levels in concentrated purees is 25-33.

## **Additional quality requirements:**

- Acidity level influence the quality and price of the product. Acidity levels depends strongly on the variety of mangoes used in the production of puree and vary between 0.2 and 1% while in concentrated puree reaches values up to 3%. Brix-Acid Ratio is another quality indicator and it vary between 37 and 50 for puree and above 8 for concentrated puree.
- Mango variety: The variety of the mango influences a taste, brix level and brix/acid ratio. The most famous variety used for production puree is the Indian Alphonso variety, which usually reaches highest prices on the market comparing to other varieties such as Totapuri or others (Kesar, Nam Dok Mai, Tommy Atkins, Kent etc). One reason is that Alphonso has a more intense colour and flavour than other varieties, so it is more economical to use.

## **Labelling:**

The product is labelled as “mango pulp /mango puree” or “concentrated mango puree”. When sweeteners are added product have to be declared as “sugar(s) added”.

In the common case of export bulk packaging, the information required above must either be placed on the container or be given in accompanying documents, except that “mango puree or concentrated mango puree” and the name and address of the manufacturer or packer must appear on the container. It is common that product specification declares brix and acid level.

## **Packaging:**

Packaging used for mango puree must protect the organoleptic and quality characteristics of the product, protect the product from bacteriological and other contamination (including contamination from the packaging material itself), protect the product from moisture loss, dehydration and, where appropriate, leakage as far as technologically practicable and not pass on to the product any odour, taste, colour or other foreign characteristics.

The most common bulk packaging options are: bag-in–box, bag-in-drum, drums or tins. The first two aseptic packaging types are acceptable by industry standards, although certain buyers may prefer one over the other. The drum sizes vary between 180 and 275 kg. Sizes of bags which are packed in boxes are usually 5, 10 or 20 kg for mango purees and 25 kg for concentrated mango purees. Bag-in-box packaging also provides the option of storing frozen mango puree for extended shelf lives.

Picture 1: Mango puree



Picture 2: Frozen mango puree



Picture 3: Bag in a steel drum packaging



Picture 4: Bag in a box packaging



# Alphonso Mango Pulp (Puree)

## Definition

Mango pulp is prepared by extracting the pulp obtained from mature ripe mango. Ripe fruit is processed in excellent conditions by suitable means according to quality standards.

Physical Characteristics	
Color	: Yellow to light golden yellow
Texture	: Smooth texture and homogenized
Flavor & Taste	: Natural flavor of Mango and free from burned, cooked or any of flavor taste
Appearance	: Characteristic

Chemical Characteristics	
Brix	: 16 °Bx Min
pH	: 3.6 - 4.0
Acidity %	: 0.45 - 0.75 As citric acid

Microbiology Characteristics	
Aerobic Plate Count	: 0 cfu/gm
Yeast	: 0 cfu/gm
Mould	: 0 cfu/gm
Anaerobic Bacteria	: 0 cfu/gm

Packing & Storage	
Packing	: In aseptic bags inside steel drum, 4 drums on each pallet
Shelf life	: 24 months from production date
Storage	: In cool and dry place; store in ambient temperature (+25°C); Protect from moisture and direct sun light Consume once the bag is opened or keep frozen Free of preservative or artificial colors

# Totapuri Mango Concentrate

## Definition

Mango Concentrate is prepared by extracting the pulp obtained from mature ripe mango. Ripe fruit is processed in excellent conditions by suitable means according to Quality Standards.

## Physical Characteristics

Color	:	Golden Yellow
Texture	:	Smooth Texture and homogenized
Flavor & Taste	:	Natural flavor of mango and free from burned , cooked or any off flavor taste.
Appearance	:	Characteristic

## Chemical Characteristics

Brix	:	28 °Bx Min
pH	:	< 4.1
Acidity	:	0.80 – 1.20 as Citric Acid

## Microbiology Characteristics

Aerobic Plate Count	:	0 Cfu / gm
Yeast	:	0 Cfu / gm
Mould	:	0 Cfu / gm
Anaerobic Bacteria	:	0 Cfu / gm

## Packing & Storage

Packing	:	In Aseptic bags in Drum
Shelf life	:	24 months from Production date.
Storage	:	Store at 10-15°C



## **PAYMENT TERMS:**

- 30/70 T/T payment (30% advance upon Contract and balance 70% against scanned / faxed copy of SGS evidencing inspection done at warehouses)
- 40% advance upon Contract and balance 60% L/C at sight, irrecoverable, confirmed transferable, issued by a prime bank, confirmed by India advising bank and strictly as per our Contract.

## **Trade Enquiry**



If you wish to enquire about our products, please send us an email at [info@navadhane.com](mailto:info@navadhane.com) | [navadhanegroup@gmail.com](mailto:navadhanegroup@gmail.com) and we will get back to you right away.

## **Company Details**

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