



Alphonso Mango

Product Description

Sourced from fully ripened Alphonso mangoes, our purées, concentrates, and clarified juices deliver rich tropical flavour, golden colour, and smooth texture. Trusted by global food and beverage manufacturers, they are ideal for premium beverages, dairy, bakery, desserts, and confectionery.

Features & Sensory Profile

- **Colour** : Deep golden-yellow, characteristic of premium Alphonso mangoes
- **Flavour & Aroma** : Intensely sweet mango aroma with rich, tropical fruit notes
- **Taste** : Lusciously sweet, smooth, and full-bodied with a hint of citrusy tang
- **Appearance** : Homogeneous, velvety purée with consistent bright golden colour

Technical Specifications

Available Formats

- Aseptic / Frozen Puree
- Aseptic Puree Concentrate
- Frozen Clarified Juice Concentrate
- Frozen Aroma

Seasonality & Availability

- **Contracting** : May, June, July, August
- **Harvest** : April, May, June
- **Production** : April, May, June, July



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Packaging Options

Aseptic:

- **216 kg / 476 lbs** : Aseptic bag in open-top steel drums with food-grade lacquer coating inside
- **20 kg / 44 lbs** : Aseptic bag-in-cartons

Frozen:

- **200 kg** : Aseptic / polyethylene bag in open-top steel drums with food-grade lacquer coating inside
- **20 kg / 44 lbs** : Aseptic bag-in-cartons

Clarified:

- **260 kg** : Aseptic / non-sterile bag with spout in open-top steel drums, food-grade lacquer coating inside
- **24 kg** : Aseptic / non-sterile bag with spout in bag-in-carton

Container Loading

Aseptic:

- **Bag-in-Drums** : 80 drums (Per 20 Ft Container in two layers)
- **Bag-in-Cartons** : 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes) Per 20 Ft Container.

Frozen:

- **Bag-in-Drums** : 70 drums per 20 ft container (two layers); 120 drums per 40 ft container
- **Bag-in-Cartons** : 8 pallets × 48 boxes + 2 pallets × 24 boxes + 8 pallets × 32 boxes + 2 pallets × 16 boxes = 20 pallets (720 boxes) per 20 ft container

Clarified:

- **Bag-in-Drums** : 70 drums per 20 ft container; 99 drums per 40 ft container

Storage Conditions

- | | |
|----------------------------|--|
| • Aseptic : 5-15°C | • Shelf life : 18 months from the date of manufacturing |
| • Frozen : -18°C | • Shelf life : 24 months from the date of manufacturing |
| • Clarified : -18°C | • Shelf life : 24 months from the date of manufacturing |

Culinary Applications

Perfect for juices, nectars, smoothies, ice creams, yoghurts, bakery fillings, desserts, jams, and confectionery products.