



Totapuri Mango

Product Description

Produced from ripe Totapuri mangoes, our purées, concentrates, and clarified juices capture their vibrant golden colour and distinctive sweet–tart balance. With consistent quality and multiple formats, they are the trusted choice for beverages, dairy, frozen desserts, jams, sauces, and confectionery.

Features & Sensory Profile

- **Colour** : Vibrant golden-yellow, characteristic of ripe Totapuri mangoes
- **Flavour & Aroma** : Fresh tropical mango flavour with a mild tangy note and sweet aroma
- **Taste** : Perfectly balanced sweet–tart taste unique to the Totapuri variety
- **Appearance** : Smooth, uniform purée with a glossy texture

Technical Specifications

Available Formats

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

Seasonality & Availability

- **Contracting** : Jun, Jul, Aug, Sep
- **Harvest** : Jun, Jul, Aug
- **Production** : May, Jun, Jul



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Packaging Options

Aseptic:

- **215 kg / 474 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 (two layers)
- **Bag-in-Cartons** : 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes)

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
- **Frozen**: Below -18°C
- **Clarified**: Below -18°C
- **Shelf life**: 18 months from the date of manufacturing
- **Shelf life**: 24 months from the date of manufacturing
- **Shelf life**: 24 months from the date of manufacturing

Culinary Applications

Widely used in fruit beverages, smoothies, nectars, jams, bakery fillings, sauces, confectionery, dairy products, and frozen desserts.