

Technical Sheet



Mango

(*Mangifera indica*)

This fruit brought by Spaniards, it's origin dates back to more than four thousand years ago in SouthEast Asia. In Peru, many delicious varieties of mango have been adapted successfully: Kent, Edward, Tommy Atkins, Criollo, Chato de Ica, Haden, Chanchamayo, Kafro, and others.

Some varieties with no fiber are primarily used for household consumption, canned products, or IQF products (ie: Kent). Other varieties with more fiber are preferred for the production of pulp or concentrates (ie: Criollo, Chato de Ica, Haden). This fruit has a high content of Vitamins A and C.

Selva Industrial S.A., in its both plants, is perfectly qualified for the elaboration of pulps, purees, and concentrates of any variety of mango available in Peru.

In addition to the conventional production, treaties with Ecological Producers Associations allows us to offer organic pulp, purees, and concentrates. It is equally possible to offer "Fair Trade" certified productions in some cases.

Organic production and certification: Mangoes are produced and certified according to EU 2092/91. The production and processing is certified by Control Union, a EU accredited organization.

Best Harvest and processing time: December to March.

| Technical Information | Mango Pulp Nutritional Composition | Amount per 100 g | Unit |
|---------------------------|------------------------------------|------------------|------|
| | Calories | 58 | |
| | Water | 81.8 | g |
| | Proteins | 0.5 | g |
| | Fat | 0.1 | g |
| | Carbohydrates | 16 | g |
| | Fiber | 0.7 | g |
| | Ashes | 0.5 | g |
| | Calcium | 10 | mg |
| | Phosphorus | 14 | |
| | Iron | 0.4 | mg |
| | Vitamin A | 1100 | U.I. |
| | Thiamine (Vitamin B1) | 0.04 | mg |
| | Riboflavin (Vitamin B2) | 0.07 | mg |
| | Niacine (Vitamin B5) | 0.04 | mg |
| Ascorbic Acid (Vitamin C) | 80 | mg | |

Specifications

Mango

(*Mangifera indica*)



MANGO PULP AND CONCENTRATE SPECIFICATIONS

DESCRIPTION

Our product is 100% pure and natural, resulting only from fresh, ripe and selected fruits of *Mangifera Indica* L, by a mechanic process of extraction, refined and flash pasteurized, eventually concentrated, cooled and frozen, or aseptic filled.

Not artificial colors, flavors or chemical preservatives have been added.

Varieties: Criollo, Chato, Haden, Kent & Chanchamayo.

| PHYSICAL / CHEMICAL CHARACTERISTICS | Frozen Pulp | Aseptic Pulp | Frozen Concentrate |
|---|---|---|---|
| BRIX | 15 +/- 1° | 15 +/- 1° | 28 - 30 |
| ACIDITY (% W/W citric acid) | 0.3 +/- 0.1 % | 0.3 +/- 0.1 % | 0.6 +/- 0.3 % |
| pH | 3.8 - 4.2 | 3.8 - 4.2 | 3.6 - 4.4 |
| DENSITY (g/ml) Aprox. | 1.05 - 1.06 | 1.05 - 1.06 | 1.12 - 1.13 |
| % SOLIDS IN SUSPENSION | 85/98 % | 85/98 % | 85/98 % |
| REMAINING AGRICULTURAL CHEMICAL | Negative | Negative | Negative |
| MICROBIOLOGIC CHARACTERISTICS | | | |
| TOTAL GERMS | < 1000 ufc/g | < 10 ufc/g | < 1000 ufc/g |
| MOULDS | < 50 ufc/g | 0 | < 50 ufc/g |
| YEAST | < 100 ufc/g | 0 | < 100 ufc/g |
| COLIFORMS | Negative | Negative | Negative |
| LACTOBACILLUS | 0 | 0 | 0 |
| ORGANOLEPTIC CHARACTERISTICS | | | |
| COLOR | Orange-yellow, characteristic to the variety | Orange-yellow, characteristic to the variety | Orange-yellow, characteristic to the variety |
| FLAVOR | Good, characteristic to the variety | Good, characteristic to the variety | Good, characteristic to the variety |
| ODOR | Good, characteristic to the variety | Good, characteristic to the variety | Good, characteristic to the variety |
| PACKAGING CHARACTERISTICS | | | |
| | Steel drums with 200 net Kg, inside double polyliners Plastic pails with 20 Net Kg, inside a polyliner | Steel drums with 210 Kg net weight with an interior aseptic bag of a high barrier aluminium film. | Steel drums with 200 net Kg, inside double polyliners Plastic pails with 20 Net Kg, inside a polyliner |
| STORAGE AND SHELF LIFE CHARACTERISTICS | | | |
| | - 18° C 18 months | Environment temperature (< 15 °C) 12 months | - 18° C 18 months |