



Packed & Exported by

MELROSE PLACE TRADING INC

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Puree and Concentrates



Alphonso Mango Puree

Product Type/Specification	
Colour	Yellow -Orange
Flavor	Typical of ripe Mangoes without any off flavor
Taste	Characteristics of ripe Mangoes
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.16
Acidity (% as CA)	05-0.8
PH	3.7-4.1

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	
Alicyclobacillus (ACB)	Absent (cfu/g)	
Lactic Acid Bacteria (LAB)	Absent per gm	
Salmonella	Absent per 25 gm	Absent per 25 gm

- ### Packing Options
- Aseptic Bags
 - Cans
 - Frozen

Shelf Life: Two Years from the DOM



Kesar Mango Puree

Product Type/Specification	
Colour	Yellow
Flavor	Typical of ripe Kesar Mango without any off flavor
Taste	Characteristics of ripe Kesar Mango Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.16
Acidity (% as CA)	0.5-0.8
PH	3.8-4.2

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	
Alicyclobacillus (ACB)	Absent (cfu/g)	
Lactic Acid Bacteria (LAB)	Absent per gm	
Salmonella	Absent per 25 gm	Absent per 25 gm

- ### Packing Options
- Aseptic Bags
 - Cans
 - Frozen

Shelf Life: Two Years from the DOM



Totapuri Mango Puree

Product Type/Specification	
Colour	Yellow
Flavor	Typical of ripe Totapuri Mango without any off flavor
Taste	Characteristics of ripe Totapuri Mango Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.14
Acidity (% as CA)	Max.0.8
PH	3.8-4.2

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	—
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	—
Alicyclobacillus (ACB)	Absent (cfu/g)	—
Lactic Acid Bacteria (LAB)	Absent per gm	—
Salmonella	Absent per 25 gm	Absent per 25 gm

Packing Options

- Aseptic Bags
- Cans
- Frozen

Shelf Life: Two Years from the DOM



Pink Guava Puree

Available in concentrates also

Available with grit and minimum grit

Product Type/Specification	
Colour	Pink
Flavor	Typical of ripe Pink Guava without any off flavor
Taste	Characteristics of ripe Pink Guava Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Minimum 9.0
Acidity (% as CA)	0.4 - 0.6
PH	3.8-4.2

Quality Specification		
	Microbiological	
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	
Alicyclobacillus (ACB)	Absent (cfu/g)	
Lactic Acid Bacteria (LAB)	Absent per gm	
Salmonella	Absent per 25 gm	Absent per 25 gm

Packing Options

- Aseptic Bags
- Cans
- Frozen

Shelf Life: Two Years from the DOM



White Guava Puree

Available in concentrates also

Available with grit and minimum grit

Product Type/Specification	
Colour	Creamy White
Flavor	Typical of ripe white Guava without any off flavor
Taste	Characteristics of ripe White Guava Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 0C	Min. 19.5 Target 20.0 Max. 21.0
Acidity (% as CA)	Mini. 0.80 Target 1.0 Max. 1.20
PH	3.7-4.2

Quality Specification		
Microbiological		
	Aseptic/Can	Frozen
TPC (cfu/g)	Less than 10	<40000
Yeast & Mould (cfu/g)	Less than 10	<100
Coliforms	Absent per gm	Absent per gm
E. coli	Absent per gm	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm	
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm	
Alicyclobacillus (ACB)	Absent (cfu/g)	
Lactic Acid Bacteria (LAB)	Absent per gm	
Salmonella	Absent per 25 gm	Absent per 25 gm

Packing Options

- Aseptic Bags
- Cans
- Frozen

Shelf Life: Two Years from the DOM



Mixed Fruit Concentrate

Product Type/Specification

Colour	Deep Yellow
Flavor	Characteristics of Mixed Fruit
Taste	Characteristics of Mixed Fruit
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 0C	Min.24
Acidity (% as CA)	0.7 to 1.1
PH	3.75 to 4.2

Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Aseptic Bags

Shelf Life: Two Years from the DOM



Ripe Banana Puree

Product Type/Specification	
Colour	Creamy White
Flavor	Typical of Ripe Banana without any off flavor
Taste	Characteristics of Ripe Banana
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.20
Acidity (% as CA)	Minimun 0.5
PH	Below 5.0

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Aseptic Bags



Red Papaya Puree

Product Type/Specification

Colour	Orangish Red
Flavor	Characteristic flavour of Natural ripe Red Papaya
Taste	Characteristics sweet,acidic pleasant taste of Papaya
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 0C	Min. 9
Acidity (% as CA)	0.40 to 0.60
PH	Below 4.5

Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

Aseptic Bags

Shelf Life: Two Years from the DOM



Red Carrot Paste

Product Type/Specification

Colour	Red
Flavor	Typical of Red Carrot without any off flavor
Taste	Characteristics of Red Carrot
Appearance	Free of Any Foreign Matter
Brix at 20 OC	8.0 to 10
Acidity (% as CA)	1.0 to 1.2
PH	3.5 to 4.0

Quality Specification

Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Non Aseptic Bags

Shelf Life: One Years from the DOM



Fermented Red Chili Paste

Product Type/Specification

Colour	Bright Red
Flavor	Typical of Red Chili without any off flavor
Taste	Characteristics of Red Chili
Appearance	Free of Any Foreign Matter
Brix at 20 OC	22 to 26
Acidity (% as CA)	2.0 to 2.5
PH	3.0 to 4.0

Quality Specification

Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Non Aseptic Bags

Shelf Life: One Years from the DOM



Garlic Paste

Product Type/Specification	
Colour	Light Creamy White to ivory brown
Flavor	Typical of Garlic without any off flavor
Taste	Characteristics of Garlic
Appearance	Free of Any Foreign Matter
Brix at 20 OC	30 to 36
Acidity (% as CA)	1.0 to 1.5
PH	3.25 to 3.75

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Non Aseptic Bags

Shelf Life: One Years from the DOM



Ginger Paste

Product Type/Specification	
Colour	Light Brown
Flavor	Typical of Ginger Flavor without any off flavor
Taste	Characteristics of Ginger
Appearance	Homogenous & Free of Any Foreign Matter
Brix at 20 OC	20 to 25
Acidity (% as CA)	1.0 to 1.5
PH	Max 4.2

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Aseptic Bags
- Non Aseptic Bags

**Shelf Life: Two Years from the DOM for Aseptic
One Years from the DOM for Non Aseptic**



Green Chili Paste

Product Type/Specification	
Colour	Light Green
Flavor	Typical of Green Chili without any off flavor
Taste	Characteristics of Green Chili
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min. 10
Acidity (% as CA)	1.70 to 2.20
PH	Below 4.0

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Aseptic Bags
- Non Aseptic Bags

**Shelf Life: Two Years from the DOM for Aseptic
One Years from the DOM for Non Aseptic**



Red Chili Paste

Product Type/Specification

Colour	Bright Red
Flavor	Typical of Red Chili without any off flavor
Taste	Characteristics of Red Chili
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	10 to 14
Acidity (% as CA)	2.0 to 3.0
PH	3.6 to 4.2

Quality Specification

Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Aseptic Bags
- Non Aseptic Bags

**Shelf Life: Two Years from the DOM for Aseptic
One Years from the DOM for Non Aseptic**



Tamarind Paste

Product Type/Specification	
Colour	Dark Brown
Flavor	Characteristic
Taste	Characteristic
Appearance	Homogenous & Free of Any Foreign Matter
Brix at 20 OC	Min.45
Acidity (% as CA)	6.0 to 7.0
PH	2.0 to 2.5

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 50
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Non Aseptic Bags

Shelf Life: One Years from the DOM



Natural Tomato Paste

Product Type/Specification	
Colour	Deep Red
Flavor	Typical of Freshly Extracted Ripe Tomato
Taste	Characteristics of ripe Tomato
Appearance	Homogenous puree & Free of Any Foreign Matter
Brix at 20 OC	Min.21
Acidity (% as CA)	1.3 to 1.7
PH	Below 4.4

Quality Specification	
Microbiological	
TPC (cfu/g)	Less than 10
Yeast & Mould (cfu/g)	Less than 10
Coliforms	Absent per gm
E. coli	Absent per gm
Heat Resistant Mold (HRM)	Absent per gm
Acidophilic Thermo Resistant Spore Forming Bacteria (TAB)	Absent per 10 gm
Alicyclobacillus (ACB)	Absent (cfu/g)
Lactic Acid Bacteria (LAB)	Absent per gm
Salmonella	Absent per 25 gm

Packing Options

- Aseptic Bags

Shelf Life: Two Years from the DOM

MELROSE PLACE TRADING

Nature Fruit Pulp



Purees/Pulps | Concentrates | IQF



Delivering

Nature's Goodness

Fruit Purees & Concentrates



Alphonso
Mango
Min 16°Bx



Totapuri
Mango
Min 14°Bx
Min 28°Bx



White
Guava
Min 9°Bx
Min 20°Bx



Pink
Guava
Min 8°Bx
Min 18°Bx



Red
Papaya
Min 9°Bx
Min 25°Bx



Pineapple
Min 10°Bx
Min 60°Bx



Banana
Min 20°Bx
Min 30°Bx



Tomato
Paste
Min 28°Bx

Organic Fruit Products



Alphonso
Mango



Totapuri
Mango



White
Guava



Pink
Guava



Pineapple

Vegetable Purees & Concentrates



Carrot



Beetroot



Pumpkin



Red Chili



Green
Chili



Garlic



Ginger



Turmeric



IQF Fruits



Alphonso
Mango
▶ **SLICES**
▶ **DICED**



Totapuri
Mango
▶ **SLICES**
▶ **DICED**



Pineapple
▶ **DICED**



Honeydew
Cantaloupe
▶ **DICED**
▶ **BALLS**



Papaya
▶ **DICED**
▶ **TITBITS**



Guava
▶ **DICED**



Coconut
▶ **DICED**
▶ **SHREDDED**

IQF Vegetables



Sweet
Corn



Green
Peas



Bell
Pepper



Okra



Carrot



Cauliflower



Mixed
Vegetables



Ginger



Garlic



Spinach



Pumpkin



Jalapeno



Beans



Beetroot

Diverse Packaging Solutions

Cans Puree



Packing size:
3.1kg OTS cans
(Available only for Alphonso
& Totapuri mango puree)

Shelf life:
24 months from D.O.M.

Aseptic Puree/ Concentrate



Packing size:
200+kg aseptic bags in drums

Shelf life:
24 months from D.O.M.

Bins Puree/ Concentrate



Packing size:
1500kg

Shelf life:
24 months from D.O.M.

Bag in Box Fruits & Vegetables



Packing size:
10kg /20kg pack in food grade
LDPE bags packed in 5-Ply
corrugated cartons
Private label retail packaging

Shelf life:
24 Months from D.O.M

Table of Seasons

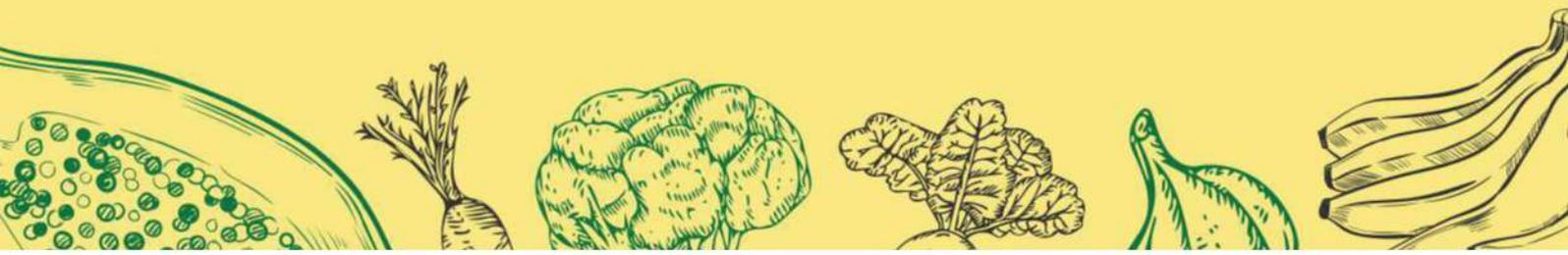
Fruits

	JAN.	FEB.	MAR.	APR.	MAY	JUN.	JUL.	AUG.	SEP.	OCT.	NOV.	DEC.
Mango				○	●	●	●	○				
Guava	●	●	●	○					○	○	●	●
Red Papaya	●	●	●					●	●	●	●	●
Pineapple	●	●	○								○	●
Muskmelon	●	●	●								●	●
Coconut								●	●	●	●	●
Tomato	●	●	●	○				●	●	●	○	
Banana	●	●							○	●	●	

Vegetables

	JAN.	FEB.	MAR.	APR.	MAY	JUN.	JUL.	AUG.	SEP.	OCT.	NOV.	DEC.
Sweet Corn	○						○	●	●	●	●	●
Green Peas	●	○	○							○	○	●
Bell Pepper			○	●	●	○						
Okra	○	●	●		○	●	●	●	○	○	○	○
Carrot	●	○		●	●				○	●	●	●
Cauliflower	●	○							○	●	●	●
Mixed Vegetables	●	●	●	●	●	●	●	●	●	●	●	●
Ginger	●	●	●	●	●	●	●	●	●	●	●	●
Garlic		○	○					●	●	●	●	
Spinach	●	○	○					○	○	●	●	●
Pumpkin	●	○	○						○	○	●	●
Jalapeno	●	●	●	●	●				○	○	●	●
Beans	●	●	●	●	●	●	●	●	●	●	●	●
Beetroot	○	○	●	●	●	○	○	○	○	○	○	○

LEGEND: ● MAIN SEASON ○ SUB SEASON





Our Quality & Food Safety Standards

We at Fruits adhere to internationally benchmarked quality and food safety standards & dedicated liasoning and regulatory experts to meet the requirements of customers across the globe. Our dedicated R&D team provides customer's precise requirements & tailor made products. Fruits have renowned customers across the globe because of its product quality.

Furthermore, our state-of-the-art laboratory conducts comprehensive testing on the finished products to carry out, physical, chemical, microbiological and sensory analysis. The Laboratory is well equipped with modern and latest equipment that guarantees unwavering quality and consistency throughout the year.

Certifications





**Pioneers in
Food Processing**

MELROSE NATURALS



Packed & Exported by



MELROSE PLACE TRADING INC

G.S.T No :27ABMFM1548C1ZB

FSSAI 11525997000349

**Address : 205, 2nd Floor, Madhuban Bldg,323,
Cochin Street, S.B.S Road, Fort, Mumbai,
Greater Mumbai, Maharashtra-400001**

Customer Care: +91 81080 49556

E-Mail: melroseplacetrading@gmail.com

Pulps, Purees, Pastes & Concentrates

***We do private label**

Mango

- Alphonso
- Kesar
- Totapuri
- Green Mango
- Sindhura
- Raspuri
- Banganpalli
- Neelam

Other varieties available as per customer requirement.



Guava

Grit or Grit Free

- White Guava
- Pink Guava

*Packing Sizes:

Aseptic – 5 kgs to 230 kgs

Aseptic bin – upto 1550 kgs

Canned – 450 g, 850 g and 3.1 kgs

Frozen – 500 g, 1 kg, 10 kgs, 200 kgs

Concentrates – 20 kgs to 233kgs

***Packaging can be customised as per requirement**

Tomato

Canned:

- **Paste** (900 g, 3.2 kgs)
- **Puree** (825 g, 3.1 kgs)
- **Crushed** (825 g, 3.1 kgs)
- **Whole peeled** (3 kgs)

Aseptic:

- Cold Break
- Hot Break

Aseptic – 5 kgs to 228 kgs

Concentrates – 20 kgs to 233 kgs



Chutneys & Pickles

- Sweet Mango Chutney
- Mango Slices for Pickles

Packing Sizes:

Non-Aseptic – 200 kgs

Canned – 450 g, 850 g and 3.1 kgs

Other pulps, purees, pastes & concentrates

- Black Grape
- Red Papaya
- Chilli – Red & Green
- Dried Chilli (with seed and skin)
- Strawberry
- Lemon
- Watermelon
- Banana
- Pineapple
- Multi-Fruits
- Tamarind
- Beetroot
- Ginger
- Garlic
- Fermented Red Chilli Paste
- Ripened Chilli Paste – Red & Green



Standard Packing Sizes:

Aseptic – 5 kgs to 233 kgs

Aseptic bin – upto 1550 kgs

Canned – 450 g, 850 g and 3.1 kg

Frozen – 500 g, 1 kg, 10 kgs, 200 kgs

Concentrates – 20 kgs to 233 kgs

Vegetables

- Okra
- Beetroot
- Green Peas
- Sweet Corn
- Carrot
- Broccoli
- French Beans
- Mixed Veg – 3 or 4 way mix
- Spinach Blocks
- Fenugreek/Methi Blocks
- Green Chilli – whole/chopped
- Chickpeas
- Pumpkin
- Whole Tomato
- Capsicum – Red/Yellow
- Potato Dices
- Surati Lilva
- Val Lilva
- Val Papdi
- Toor Lilva
- Drumsticks
- Guar Beans
- Tindora



Frozen Ready-to-eat Meal Kits

- Burnt Garlic Fried Rice With Veg Manchurian Gravy
- Dal Makhani with Basmati Rice
- Dal Tadka with Basmati Rice
- Sambhar with Basmati Rice
- Channa Masala with Basmati Rice
- Palak Paneer with Basmati Rice
- Rajma Curry with Basmati Rice
- Paneer Masala with Basmati Rice

***Customizable as per requirement**

Spray Dried Powders

***We do private label**

Fruit Powders

- Ripe Mango
- Raw Mango
- Orange
- Tamarind
- Pineapple
- Pomegranate
- Ripe Papaya
- Raw Papaya
- Sweet Lime
- Ripe Banana
- Raw Banana
- Black Grape
- Guava
- Strawberry
- Apple
- Watermelon
- Cranberry
- Blueberry
- Raspberry



Applications:

- Instant beverage and milkshake premixes
- Cake and dessert premixes, flavoured cream
- Wafers/biscuits and fruit flavoured breakfast cereals

Vegetable Powders

- Tomato
- Green Chilli
- Lemon
- Carrot
- Garlic
- Ginger
- Spinach



Applications:

- Instant savoury pre mixes– soups and noodles, rice etc
- Seasoning and dusting

Dairy Powders

- Cheese
- Curd
- Yogurt

Non-Dairy Powders

- Fat
 - Coconut
 - Groundnut
 - HOSO
 - Soy
 - Corn
 - MCT



Speciality Powders

- Honey
- Vinegar
 - Acidic
 - Apple Cider
- Jaggery
- Coconut Milk
- Coconut Water
- Amla



Applications:

- Savoury snacks, extruded snacks, wafer, chips dusting and instant soup premixes
- Culinary seasoning mixes
- Biscuits, crackers and cheese cakes etc.

Protein Powders

- Soy Protein Isolate 90%
- Soy Protein Concentrate 70%
- Soy Dietary Fibre

Applications:

- Nutraceutical, sports & nutrition, beverages, bakery
- Meat industry to improve texture & flavour

Natural Colour Powders

- Caramel
- Orange Annatto
- Yellow Annatto
- Beetroot



Applications:

- Milkshakes, ice creams, and frozen yogurt
- Soups, sauces, dips, salad dressing and seasoning
- Biscuits, cakes and cookies
- Candies and chocolates
- Premixes, still beverages and carbonated drinks



Dehydrated Tomato Flakes

Standard Packing Size: 1 kg

Can be customised as per requirement

Packing Sizes for all spray dried powders:

10 kgs tripple laminated aluminium foil

Legumes in Brine

- Chickpeas in Brine
- Black Eyed Beans in Brine
- White Beans in Brine
- Kidney Beans in Brine

Vegetables in Brine

- Sweet Corn in Brine
- Green Beans in Brine
- Fresh Green Peas in Brine
- Mixed Vegetables in Brine



RTE/Culinary Sauces/Cooking Paste

- Yellow Dal Tadka
- Chickpeas Curried
- Kidney Beans Curried
- Dal Makhani
- Madras Lentils
- Vegetable Korma
- Sarso Da Saag
- Vegetable Tikka Masala
- South Indian Sambhar
- Mixed Vegetables Curry
- Green Lentils Curried
- Tikka Sauce
- Rogan Josh Sauce
- Korma Sauce
- Tandoori Paste
- Vindaloo Paste
- Red Chilli Paste
- Green Chilli Paste
- Extra Hot Curry Paste
- Brown Lentil Soup
- Yellow Dal Spinach Soup
- Sweet Corn Soup
- Creamy Tomato Soup
- Creamy Mushroom Soup
- South Indian Rasam Concentrate
- Onion Tomato Gravy Base
- Green Gravy Base
- Red Gravy Base
- White Gravy Base

Mango Pulp

- Alphonso Mango Pulp (Natural)
- Kesar Mango Pulp (Natural)
- Sweetened Alphonso Mango Pulp
- Sweetened Kesar Mango Pulp
- Aamras (Sweetened & Unsweetened)

Tomato based Products

- Tomato Puree
- Tomato Paste
- Tomato Basil Soup
- Red Pasta/Pizza Sauce
- Arrabiata Sauce



Fruit in Syrup

- Fruit Cocktail in Syrup
- Pineapple Chunks in Syrup

Packing Sizes (Midi):

200, 340, 390, 440 and 500

Vegetables Availability Calendar

Product/ Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Okra	○	●	●	●	●	●	○	●	●	●	○	○
Beetroot	●	●	●	●	○	○	○	○	○	●	○	○
Zucchini	○	○	○	●	●	●	○	○	○	○	○	○
Pumpkin	●	●	●	●	●	●	●	●	●	●	●	●
Broccoli	●	●	○	○	○	○	○	○	○	○	○	●
Cauliflower	●	●	○	○	○	○	○	○	○	○	●	●
Carrot (Orange)	●	●	●	●	○	○	○	○	○	○	○	○
Carrot (Red)	●	○	○	○	○	○	○	○	○	○	●	●
Bell Peppers	○	○	●	●	●	○	○	○	○	○	○	○

● Peak Season ○ Lean Season

Fruits Availability Calendar

Product/ Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Alphonso				○	●	●						
Kesar					○	●						
Green Mango				●								
Totapuri/ Neelam						●	●					
Banganpalli					●							
Pomegranate					○	●						
Banana	○	●	●	○	○	○	○	●	●	●	●	○
Strawberry	●	●										●
Guava	●									●	●	●

● Peak Season ○ Lean Season