



MELROSE NATURALS

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MANGO FRUIT PULP –PUREES-CONCENTRATE



MANGO PULP-PUREES-CONCENTRATE



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Sindura Mango Pulp

Melrose Naturals, We are one of the **leading Sindura mango pulp Supplier and Exporter in India**, we Supply and Export high grade **Sindura Mango pulp** under strict hygiene standards, using advanced processing technology. Our products are exported worldwide, meeting the highest standards for **international and domestic markets**

Known for its **vibrant color, sweet taste, and rich aroma**, **Sindura mango** is a popular mango variety widely used in the food processing industry. Its unique blend of **tangy-sweet flavor and smooth texture** makes it perfect for juices, smoothies, ice creams, and other mango-based products.

Our **Sindura Mango Pulp** is extracted from carefully selected, fully ripened mangoes sourced from top mango-growing regions in **Tamil Nadu, Andhra Pradesh, and Karnataka**. The mangoes are ripened in controlled conditions and processed at our modern facility, ensuring consistent quality and freshness.

The pulp is prepared through a hygienic process that includes **cleaning, peeling, deseeding, crushing, deaeration, and sterilization**. It is then packed in **aseptic bags** to preserve its natural taste, color, and nutrients — all without any added preservatives or artificial colors.



Totapuri Mango Pulp

Melrose Naturals, We are one of the **leading Totapuri Mango pulp Supplier and Exporter in India**, we Supply and Export high grade **Totapuri Mango pulp** under strict hygiene standards, using advanced processing technology. Our products are exported worldwide, meeting the highest standards for **international and domestic markets**

Totapuri mango, also known as *Gilli* or *Banglora*, is one of the most popular mango varieties grown in **South India**, particularly in **Andhra Pradesh, Karnataka, and Tamil Nadu**. Known for its distinctive **beak-like tip**, tangy-sweet flavor, and **bright yellow color**, Totapuri mango is widely used for **industrial processing**.

Totapuri is recognized as the **largest mango variety used globally** for producing **mango pulp** and making it a preferred choice for the **food and beverage industry**. The fruit is harvested at peak maturity and processed under stringent quality control to ensure maximum flavor and nutritional value.

Melrose Naturals, We are **leading exporter of Totapuri Mango Pulp and Concentrate in India**, we supply premium-grade products to customers across domestic and international markets. Our pulp and concentrate are widely used in the production of **juices, nectars, jams, yoghurts, baby foods, ice creams, and confectionery**.



Mango Puree: The Nutrient-Rich Option

Mango puree retains most of the **natural nutrients** found in fresh mangoes. It is particularly rich in:

- **Vitamin A & Beta-Carotene:** Essential for eye health, skin regeneration, and immune function.
- **Vitamin C:** Supports immunity and collagen production.
- **Dietary Fiber:** Aids digestion and promotes gut health.
- **Antioxidants:** Helps reduce inflammation and oxidative stress.

Since puree contains little to no added sugar or preservatives, it is a **healthier choice** compared to commercially processed mango juice.

Uses of Mango Puree

Mango puree is a versatile ingredient in the **food and beverage industry**. It is widely used in:

- **Smoothies & Thick Shakes:** Enhances creaminess and natural sweetness.
- **Desserts:** Used in **ice creams, yogurts, jams, and baby food**.
- **Baking & Cooking:** Added to sauces, syrups, and cake fillings.
- **Cocktails & Beverages:** Used in mango lassi, mocktails, tropical drinks and and craft breweries.

Applications in the Food & Beverage Industry

For the global food and beverage industry, mango concentrate is one of the most versatile ingredients available in bulk. Its rich taste and natural sweetness make it an excellent base for a wide range of products. In the beverage sector, mango concentrate is used extensively in juices, nectars, smoothies, cocktails, and even energy drinks, giving manufacturers a cost-efficient way to deliver tropical flavor profiles year-round. Dairy companies also rely on it to produce flavored yogurts, ice creams, Lassi, and mango milkshakes, where consistency in taste is critical for consumer satisfaction.

The bakery and confectionery sector uses mango concentrate in cakes, muffins, candies, and dessert fillings, while baby food manufacturers value its nutrient-rich profile for infant formulations. Additionally, it plays an important role in sauces, jams, and ready-to-eat packaged foods.

- **Beverages** – Juices, smoothies, cocktails, energy drinks
- **Dairy** – Yogurts, milkshakes, ice creams
- **Bakery & Confectionery** – Cakes, candies, fillings
- **Baby Food** – Nutritional purees and blends
- **Processed Foods** – Jams, sauces, ready meals and more.

Applications of Alphonso mango

- **Beverages:** Alphonso's aroma, sweetness, and rich flavour are used in the manufacturing of premium fruit juices, nectars, smoothies and mocktails.
- **Ice Cream and Yoghurt:** The intense flavour profile and creamy texture of Alphonso are suitable for creating mango-flavoured ice creams, yoghurts, and sorbets.
- **High-End Bakery Fillings & Desserts:** Alphonso mango puree adds a luxurious touch to pastries, puddings, toppings, fillings and fruit compotes.
- **Baby food puree & drinks:** Considering nutritional benefits, Alphonso mango puree is widely used in the manufacturing of fruit drinks, yoghurts and combinations with other fruit purees.
- **Other foods:** Alphonso mango puree is also used in the manufacturing of jams, marmalades, fruit squash, fruit cheese, salad dressings and alcoholic beverages.

Applications of Totapuri mango

- **Beverages:** Totapuri is predominantly used in beverages because of its tangy flavour. It is also used in fruit blends.
- **Baby food puree & drinks:** Totapuri mango puree is also preferred in the manufacturing of baby foods like yoghurts and puree. However, it is blended with other puree because of its acidic nature.
- **Dairy Industry:** Totapuri mango puree is used in the manufacturing of milkshakes and yoghurts. IQF totapuri dice are also added to yoghurt drinks to add real flavour.
- **Confectioneries:** Totapuri mango is widely used in producing mango fruit bars, sweets and candies.
- **Nutraceutical and health supplements:** Due to its high Vitamin C content, Totapuri mango puree is used in the production of health supplements, mango powder and other wellness products.

Alphonso Mango Pulp



Melrose Naturals, We are one of the **leading Alphonso mango pulp Supplier and Exporter in India**, we Supply and Export high grade **Alphonso Mango pulp** under strict hygiene standards, using advanced processing technology. Our products are exported worldwide, meeting the highest standards for **international and domestic markets**

Known as the **King of Mangoes**, **Alphonso mango** stands out for its exceptional **taste, aroma, flavor, and vibrant golden-yellow color**. This premium mango variety is globally appreciated for its **firm yet fibreless pulp**, which delivers a **smooth and creamy texture** while retaining its structure when sliced. These qualities make Alphonso mango the preferred choice for both **fresh consumption and industrial processing**.

Alphonso mangoes are harvested at peak ripeness to ensure optimal pulp quality. The pulp is widely used in the **food and beverage industry**, particularly in products like **juices, smoothies, nectars, yoghurts, baby food, ice creams, bakery fillings, and jams**.

Totapuri mango puree concentrate



Totapuri mango puree concentrate is extracted from fine quality Totapuri mangoes that are ripe and mature. Though Totapuri Mango Pulp/Puree is widely used in various industries, **Totapuri Mango Puree Concentrate** has its own benefits. The Totapuri puree is manufactured by crushing the mango fruit and filling it in its natural form. In the case of **mango puree concentrate**, the product is evaporated to remove the water content. Our **Totapuri mango puree concentrate** have a higher Brix value thereby reducing the costs in packaging and logistics.

Organic Totapuri Mango Concentrate Links



We offer **organic Totapuri mango concentrate** that is sourced from organically certified farms. Our products are certified by USDA, EU, and JAS certification bodies. **Melrose Naturals** offer high quality organic Totapuri mango concentrate that one of the renowned and preferred suppliers globally.

Organic Totapuri mangoes are naturally ripened and grown without the use of fertilizers and pesticides. Totapuri is a commercial variety of mango grown in the southern states of India especially in Tamil Nadu, Andhra Pradesh, and Karnataka. **Organic Totapuri mangoes** have better health benefits compared to the fruits that are made from conventional Totapuri mangoes.

Packaging Options

We offer Alphonso mango pulp in various packaging formats to suit diverse needs

Aseptic Packaging

215kg capacity in food-grade, pre-sterilized aseptic bags placed in epoxy-coated MS drums

Canned Packaging

- 3.10 Kg in A10 OTS Cans
- 850 gm in A2½ EOE Cans
- 450 gms in A1 Tall Cans

Container Loading Capacity

- **20' Container:** Up to **80 drums** (with or without pallet, optional)

Storage Guidelines

- Store at **ambient temperature** (not below 4°C)
- Avoid **direct sunlight** and exposure to high temperatures

Shelf Life

Best Before: 24 months from the date of manufacture

Applications

- Juice and nectar production
- Fruit beverages and syrups
- Dairy products like yoghurt and smoothies
- Confectionery, bakery, and desserts
- Baby food and sauces

Alphonso Mango Slices

Alphonso Mango Slices in **canned packages** offer the true taste of the world-famous Alphonso mango, the “King of Mangoes,” in a convenient and ready-to-use form. Known for their **rich sweetness, distinct aroma,** and **smooth texture,** these mango slices capture the essence of freshly harvested Alphonso mangoes.

Our **Alphonso Mango Slices** are carefully selected from premium-quality **Alphonso mangoes** that are handpicked at the peak of ripeness. They are then preserved in cans with a light syrup to maintain their natural flavor, color, and aroma, ensuring a delightful experience every time you open the can.

Whether used in **desserts, salads, smoothies**, or as a topping for cakes and tarts, these **mango slices** offer a convenient and premium-quality product with the authentic taste of Alphonso mangoes.



Manufacturing Process

Our Alphonso Mango Slices are produced through the following process:

- **Selection** of ripe, high-quality Alphonso mangoes.
- **Peeling and slicing** of mangoes into uniform pieces
- **Light syrup packing** to maintain the mango's natural taste and color.
- **Sterilization** under high temperatures to preserve flavor, texture, and ensure food safety.
- **Aseptic sealing** to ensure long shelf life while maintaining product freshness
- **Packaging in cans** (in various sizes) for retail and industrial use.

Packaging Options

- **825g Canned Pack** for retail markets
- **1.25kg Canned Pack** for larger family-sized servings
- **3kg and Bulk-sized Cans** for industrial use and food manufacturers
- **Custom packaging** available on request for different applications

Key Applications

- **Desserts** such as **mango puddings, cakes, or custards**
- **Smoothies** and **fruit salads**
- **Toppings** for **ice cream** or **pancakes**
- **Baking** (tarts, muffins, and pies)
- **Mango-based beverages** like juices or flavored drinks

Health Benefits

- **Rich in vitamin C**, helping boost immunity
- **Packed with antioxidants**, promoting overall health
- **High in fiber**, supporting digestion

- **Natural sweetness** with no added artificial flavors or colors

Storage & Shelf Life

- **Storage:** Store between **4°C to 15°C**. Avoid exposing to temperatures higher than 15°C and direct sunlight to preserve its **color** and **flavor**.
- **Shelf Life:** Best before **18 months** from the date of manufacturing when stored at **4°C to 10°C**.

Quick Links

Totapuri Mango Concentrate

Melrose **Naturals,**

Our **Totapuri Mango Concentrate** is made from fresh, ripe Totapuri mangoes grown in South India, mainly in **Tamil Nadu, Andhra Pradesh, and Karnataka**. These mangoes are known for their special beak-like shape, bright yellow color, and tasty tangy-sweet flavor.

We use modern machines and follow strict hygiene standards to make sure the concentrate keeps its natural taste, smell, and nutrients. It is perfect for making **juices, ice creams, yoghurts, jams, baby food**, and many other products.

We offer both **Aseptic and Canning Grade** options, suitable for different industries Domestic and export needs.



Applications

Our **Totapuri Mango Concentrate** is widely used in:

- Mango juices, nectars, and fruit drinks
- Ice creams, yoghurts, and smoothies
- Jams, jellies, and marmalades
- Baby foods and health beverages
- Bakery fillings and confectionery

Packaging Options

- 228 Kg Aseptic Bags in MS Drums with food-grade polyliners

Container Loading Capacity

- 20' Container: Up to 80 drums (with or without pallet, optional)

Why Choose Us as Your Mango Concentrate Supplier?

- Leading Supplier and exporter of Totapuri Mango Concentrate in India
- Strict quality control and food safety certifications
- Custom packaging available for bulk and retail needs
- Trusted by global clients in the beverage and food industries

Storage Guidelines

- Store at ambient temperature (not below 4°C)
- Avoid direct sunlight and exposure to high temperature

Shelf Life

- Best Before 24 months from the date of manufacture

Neelam Mango Concentrate

Melrose Naturals, we are Supply and Export high-quality **Neelam Mango Concentrate** using fully ripened, hand-selected Neelam mangoes. This late-season variety, primarily grown in **Tamil Nadu, Andhra Pradesh, and Karnataka**, is known for its **sweet flavor, bright deep yellow color, and tropical aroma**.

The Neelam variety is widely recognized as India's **fourth most processed mango** after Alphonso, Totapuri, and Kesar. It is a preferred choice for beverage applications, especially when blended with Totapuri mango concentrate to create well-balanced fruit drinks.



Key Product Features

- Made from sound, ripe Neelam mangoes
- Aseptic processed with no preservatives or additives
- Retains natural taste, color, and aroma
- Free from impurities like mango stone bits, peel, and pesticide residues
- Smooth texture and deep yellow hue.

Applications

Our Neelam mango puree concentrate is ideal for:

- Juices and nectars
- Fruit-based beverages.
- Yogurt and dairy products
- Ice creams and desserts
- Bakery fillings and sauces

Packaging & Logistics

- Packed in pre-sterilized aseptic bags with poly-liners
- Filled into food-grade, epoxy-coated open-top MS drums
- **Net Weight:** 228 kg per drum
- **80 drums per 20'container** (with or without pallets).

Storage & Shelf Life

- Store at ambient temperature (not below 4°C)
- Avoid direct sunlight and excessive heat

- **Shelf Life:** 24 months from the date of manufacture

FRUIT JAMS with Natural Taste

Mixed Fruit Jam

Melrose Naturals, We are a trusted **Mixed Fruit Jam Supplier and exporter in India**, offering high-quality products processed under strict hygienic conditions to retain natural taste and nutritional properties.

Mixed Fruit Jam is a delightful blend of various premium fruits, offering a sweet and tangy flavor that is perfect for spreading on **toast, crackers, or used in baking**. Our **Mixed Fruit Jam** is made from high-quality, hand-picked fruits that are carefully cooked to perfection to preserve their natural sweetness, aroma, and texture.

Packed with essential vitamins and nutrients, our **Mixed Fruit Jam** is a perfect addition to your breakfast or as a topping for desserts. It is prepared using traditional methods, ensuring a rich flavor with no artificial preservatives or added colors. It's the ideal choice for health-conscious consumers who love a fruity treat. Our **Mixed Fruit Jam** has a smooth texture, vibrant color, and irresistible taste, making it a favorite among families, chefs, and food manufacturers worldwide.



Manufacturing Process

Our **Mixed Fruit Jam** is produced through the following process:

1. **Selection** of ripe, fresh mixed fruits
2. **Washing, peeling, and chopping** the fruits

3. **Cooking** the fruits with sugar and **pectin** to achieve the desired consistency
4. **Maintaining** the perfect balance of sweetness and acidity
5. **Homogenization** to ensure smooth texture and uniform consistency
6. **Sterilization** and **pasteurization** for food safety
7. **Packaging** in jars, PET bottles, or bulk containers, ensuring freshness and quality

Storage & Shelf Life

- **Storage:** Store in a cool, dry place. Once opened, refrigerate and consume within 4-6 weeks.
- **Shelf Life:** Best before **12-18 months** from the date of manufacturing when stored in proper conditions.

Packaging Options

- **250g, 500g, 1kg Glass Jars** for retail markets
- **5kg, 10kg PET Jars** for industrial use
- **Custom packaging** available for food service or bulk orders

Key Applications

Mixed Fruit Jam is ideal for:

- **Spreading on bread, toast, or crackers**
- **Baking** (cakes, pastries, and pies)
- **Dessert topping** (ice cream, yogurt, pancakes)
- **Use as a filling** for donuts, tarts, or pastries
- **As a sweetener** for smoothies or fruit salads

Health Benefits

- **Rich in vitamins and minerals** from a variety of fruits
- **Natural source of antioxidants** and dietary fiber
- **Supports digestive health** due to pectin content
- **Boosts immunity** with vitamin C-rich fruits like oranges and strawberries.

We also supply and export separate Fruit jam like Pineapple, Strawberry, Orange and Grape fruit Jams.