



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 0C	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 0C	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 0C	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 OC	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)	Minimum 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 0C	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 0C	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 0C	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 0C	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 0C	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 0C	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 0C	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 0C	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**

## 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

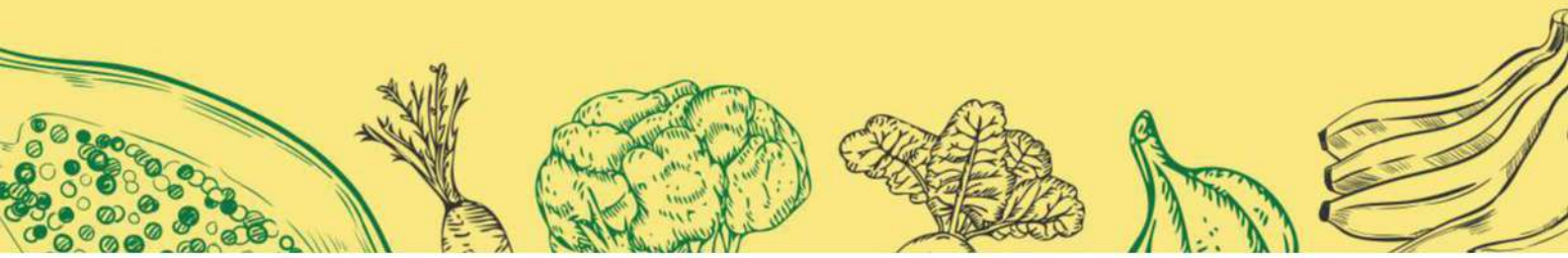
## Fruits

	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



# 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**

# 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