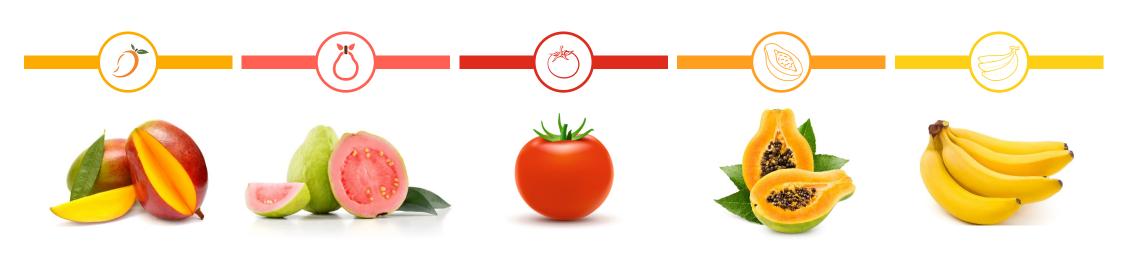


MAAFRESH AGRO FOODS PVT LTD

Manufacturer & Exporter of Fruit Pulps







OUR ENDEAVOR

It is our endeavor to be an icon for quality and service. Which is why our team of food technologists & marketing experts, who have enriched themselves in Food Processing Industry and have been through the grill of quality & surety.



OUR BELIEF

One cannot develop taste from what is of average quality but only from the very best. To this belief the company strives continuously to develop its products and services to provide customised solutions to meet our client's needs.



OUR PROCESS

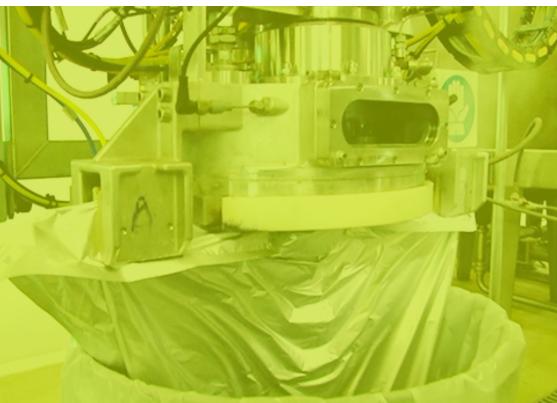
Our export process meets all the prerequisites of "Good Manufacturing Practice", which accords to the "General Principles of Food Hygiene", processed in a Certified Plant with well-equipped modern Laboratory facilities.

Maafresh Agro Foods has established itself as one of the most reputed product platform in the field of Fruit pulp products with our promise of delivering but the best. Our organization works on the solid foundation of understanding and gratifying our customers' needs, supported by a team led by highly qualified, efficient and experienced people. A wide exposure and deep understanding of the agro industry gives us insight into the needs of the ever changing global markets.

Maafresh Agro Foods has gained an excellent reputation with international buyers based on our efficient chain of production, processing and distribution of fruit pulp products. Our unique characteristics are particularly appealing to the agriculture industry looking for products that meet the growing demand for agro products. We give our clients good quality, competitive rates, personalized services and online delivery so that they can avail fresh of agro products.

We will always continue with our tradition of providing good quality products of international grade that meet and exceed customer's requirements.

- Quality, of our products and services
- Partnership, with our customers and suppliers
- Innovation, in our technology and concepts
- Empowerment of our human resources and Commitment to meet our social responsibilities





Our Assurance

We adhere to internationally benchmarked quality and regulatory standards prescribed for the food processing industry. We are certified by ISO, Halal and FSSAI. Aware of country-specific regulations, we ensure our products and facilities are appropriately certified. Customization is a key component of our account management competency. We have in place the expertise and capacity to meet our customers' precise requirements and individual specifications.

Product Quality:

Quality in every aspect such as dimensional accuracy, designs, printing, labelling and packaging.

Competitive Price:

We strive to offer our clients best quality products at industry competitive prices.

Packaging:

We use superior quality packaging material and equipment to ensure safety of the products in transit and delivery.

Timely Delivery:

We have adopted innovative methods and procedures to ensure delivery of the order within a stipulated time frame.

Strong Vendor Base:

We select our vendors on the basis of certain factors which are quality of material used, production capacity, past clients served, financial stability, time of delivery and capability to undertake bulk orders.

Flexibility:

We possess the ability to develop products as per buyers' specification. We follow an ethical business approach and are transparent in all our dealings. We also offer easy payment modes.

Personalised Services:

We follow a client-centric approach and thus we offer highly personalised services to our clients. We follow the shipment and keep clients informed of movement of goods and date of arrival at destination ports.

Client Satisfaction:

We understand the needs and demands of our clients and offer viable solutions for the same.

Quality and Food Safety Certifications

Accredited by certifications like ISO 22000:2005, Halal, APEDA, FSSAI for processing and packaging.















Maafresh Agro Foods manufactures the finest quality mango pulp, puree and concentrate from prime Indian mango varieties that include Alphonso, Totapuri, Kesar and Raspuri. Processed mango products are extensively used in the preparation of fruit juices, candies, nectars, jams, jellies, ice-cream and yoghurt.

Product			рН%	Color	Shelf Life (in months)
Alphonso Mango Pulp/Puree	16° min	0.5 - 0.7	<4.5	Golden yellow	24
Totapuri Mango Pulp/Puree	14° min	0.4 - 0.6	<4.5	Bright yellow	24
Kesar Mango Pulp/Puree	16° min	0.4 - 0.6	<4.3	Golden yellow	18
Raspuri Mango Pulp/Puree	15° min	0.4 - 0.6	<4.0	Yellow/ reddish yellow	18
Totapuri Mango Puree Concentrate	28° min	0.90 - 0.10	<4.0	Yellow/ golden yellow	18
Clarified Mango Concentrate-Frozen	65° min	2.5 - 3.4	<4.5	40%@ 440nm (at 15 Brix)	12 (in frozen temp.)

Product	Packaging	Loadability	Net Wt. (kg)
Alphonso Mango Pulp/Puree	Aseptic Bags Cans / carton Cans / carton	80 drums 1000 cartons 850 cartons	215 kg 6x3.1 kg 24x850 g
Totapuri Mango Pulp/Puree	Aseptic Bags Cans / carton	80 drums 1000 cartons	215 kg 6x3.1 kg
Kesar Mango Pulp/Puree	Aseptic Bags Cans / carton Cans / carton	80 drums 1000 cartons 850 cartons	215 kg 6x3.1 kg 24x850 g
Raspuri Mango Pulp/Puree	Aseptic Bags	80 drums	215 kg
Totapuri Mango Puree Concentrate	Aseptic Bags	80 drums	228 kg
Clarified Mango Concentrate-Frozen	Aseptic Bags	72 drums (reefer)	260 kg





Guava Pulp/Concentrate





Guava is a tropical fruit that comes in two varieties - white and pink. White guava is sweeter in taste and grown on a larger scale, whereas pink guava is more of a delicacy. This fruit makes a delightful base for ice-creams, desserts, smoothies, savoury sauces, jams and jellies.

Product		Acidity (% as citric acid)			Shelf Life (in months)
Pink Guava Pulp	8° min	0.4 - 0.55	<4.0	Pink	18
White Guava Pulp	8° min	0.3 - 0.6	<4.0	Creamy white	18
Pink Guava Puree Concentrate	20° min	0.9 - 1.1	<3.9	Pink	12
White Guava Puree Concentrate	20° min	0.9 - 1.1	<3.9	Creamy white	12





Product	Packaging	Loadability	Net Wt. (kg)
Pink Guava Pulp	Aseptic Bags Cans/ carton	80 drums 1000 cartons	215 kg 6x3.1 kg
White Guava Pulp	Aseptic Bags Cans / carton	80 drums 1000 cartons	215 kg 6x3.1 kg
Pink Guava Puree Concentrate	Aseptic Bags	80 drums	225 kg
White Guava Puree Concentrate	Aseptic Bags	80 drums	225 kg



Banana Puree / Concentrate

Puree / Concentrate



Banana is widely grown in the Indian states of Andhra Pradesh, Tamil Nadu and Maharashtra. Our banana puree is extracted from the selected Cavendish variety, having a natural creamy colour. The fruit is considered an excellent first food for babies, and is used for preparing baby food, as well as smoothies, jams, yoghurt, dessert mixes and flavoured milk shakes.



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Product	TSC (at 20°C Brix)	Acidity (% as citric acid)	рН%	Shelf Life (in months)	Asepti Loadability	c Bags Net Wt. (kg)
Banana Puree Acidified/Non Acidified	20° min	<4.5	<4.8	18	80 drums	215 kg
Banana Puree Concentrate	32° min		<4.5	18	80 drums	220 kg

Papaya fruit is long and bulbous with a broad end and smooth skin. It is hollow inside with black round seeds nestled in the pulp. Papaya is widely consumed as a table variety. The processed form is used in confectionery and beverage industry for making candied fruits, mixed beverages, nectars, fruit cocktails, juices, jams and jellies.

Product	TSC (at 20°C Brix)	Acidity (% as citric acid)	рН%	Shelf Life (in months)	Asepti Loadability	C Bags Net Wt. (kg)
Red Papaya Pulp/Puree	8° min	0.4 - 0.6	<4.5	18	80 drums	215 kg
Yellow Papaya Pulp	8° min	0.4 - 0.6	<4.5	18	80 drums	215 kg
Red Papaya Puree Concentrate	25° min	0.3 - 0.7	<5.5	12	80 drums	225 kg

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Tamarind is a native tree of Africa. It grows wildly, but is also cultivated in most tropical regions of the world. Tamarind tree bears several pods (its fruit) that contain 10- 12 brown seeds that are surrounded by abundant pulp. It is this fruit and pulp that is valued and converted into processed tamarind products like pulp powders, juice concentrate and syrups.

Apart from widespread traditional culinary use, tamarind is used for industrial production of curries, pickles, marinades, chutneys, sauces, ice-cream and sherbet. Tamarind fruit's acidic content helps sugar and other flavours to mix well. It is for this reason that it is used in preparation of variety of refreshing and energising drinks.

Once the fruit becomes ripe, the pulp changes into deep rust colour. Emphasize Outsourcing manufactures and exports quality tamarind juice concentrate processed from finest tamarind fruit varieties for various industrial uses.

Product	TSC (at 20°C Brix)	Acidity (% as citric acid)	рН%	Shelf Life (in months)	Asept Loadability	ic Bags Net Wt. (kg)
Tamarind Juice Concentrate	65° min	9 - 16	<2.8	12	50kg food grade drum	12MT: palletised 14MT: without palletised

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Quality tomato varieties are farmed across the states of Andhra Pradesh, Maharashtra (Nasik) and Southern India. These tomatoes are renowned for their flavour, colour and richness; the processed forms of which are used in the preparation of ketchup, gravies, soups, stews, sauces and beverages.

Product	TSC (at 20°C Brix)	Acidity (% as citric acid)	рН%	Shelf Life (in months)	Loadability (20 FCL)	Packaging
Tomato Puree	9° min	0.8 - 0.9	<4.4	24	850 cartons	24x850 g cans / carton
Tomato Puree Concentrate / 28° min Tomato Paste		1.6 ± 0.3	<4.4	24	80 drums	228 kg aseptic bags



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