



airawat international

EXPORTING THE TRUST, FRESHNESS & QUALITY TO YOUR TABLE, AND IMPORTING THE SMILES

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There Are Countless Reasons To Escape The Summer Heat, But The Sweetness Of A Mango Makes Every Moment Worth The Sun.

❖ INTRODUCTION:

- Greetings from airawat international.
- We are especially dealing with **MANGO** (*Mangifera Indica* is the Scientific name of Mango), The **King** of Fruits.
- We are suppliers of different kinds of **MANGO** varieties from **INDIA**, we procure premium quality MANGOES from farmers directly, then Shorting, Grading, Screening, Testing, and have sold It has been sent to vendors for almost 5 years, but we are now expanding our business globally.
- We have the best Govt-approved storage facility to store our **MANGOES** and proceed for the Pre-Cooling.
- We are Members of **APEDA** and **FASSAI**.
- We can supply a single Box of any **MANGO** on the first trial order.

❖ WHAT DO WE DO?

- Sampling and inspection: Obtain samples from different farmers and use the tools to evaluate their technical qualities.
- Selection: Choose high-quality, **Unripe** mangoes that meet the desired criteria for size, weight, and appearance.
- Sorting and Grading: Sort and grade mangoes on their size, color, ripeness, and quality, ensuring that only the best fruits are selected for export.
- Washing, cleaning, and Heat-Treatment: Mangoes undergo a comprehensive washing and cleaning process to effectively remove any dirt, chemical residues, or potential contaminants. This is followed by appropriate heat treatment (such as hot water treatment or vapor heat treatment) to ensure compliance with phytosanitary requirements and to prevent the risk of pest infestation during export.

- Lab Testing
- Packaging and Labeling: Package the mangoes using appropriate materials and techniques, ensuring proper ventilation, protection, and labeling to maintain quality and freshness during transportation and storage.
- Pre-cooling and Storage: Pre-cool the mangoes to the optimal temperature range and store them in a temperature-controlled environment to preserve their freshness and extend their shelf life.

❖ **IMPORTANT FACTS ABOUT INDIAN MANGO:**

- India is the World's largest Mango producer with over 45% of the world's production.
- There are more than 1000+ varieties of mangoes in India.
- A few varieties are being commercially cultivated, and most of them have eco-geographical requirements for optimum growth and yield.
- Mango is widely cultivated across the country with over 15 leading varieties.
- Availability of Fresh Mangoes is for almost 6 months (March-August) of the year.

❖ **QUALITY STANDARDS THAT WE MAINTAIN:**

- Fruit shall be:
 - ◆ Whole, firm, sound, and fresh in appearance,
 - ◆ Clean, practically free of any visible foreign matter,
 - ◆ Free of marked bruising, free from damage caused by low/or high temperature,
 - ◆ Free of any foreign smell and/or taste, free of damage caused by pests,
 - ◆ When a peduncle is present, it shall not be any longer than 1.0 cm.
 - ◆ Mangoes shall comply with the residue levels of heavy metals, pesticides, and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.
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❖ EXPLORE OUR MANGO LIST & THEIR DETAILS:

- ◆ Generally, we are working with the following Mango Varieties in the global market:

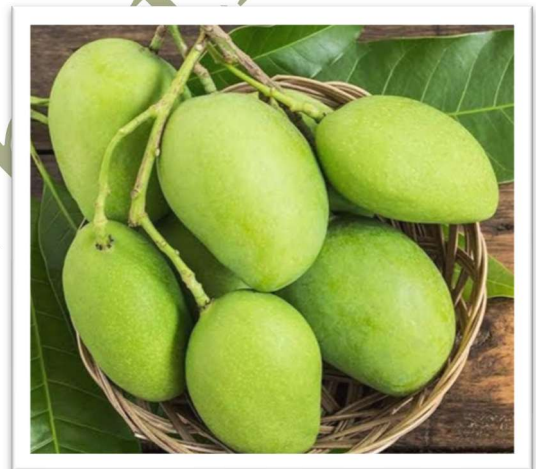
1) ALPHONSO

2) KESAR

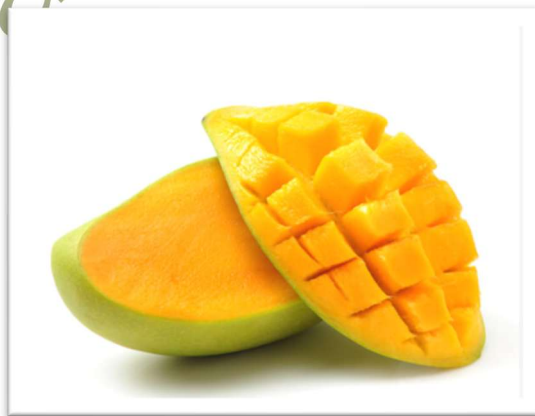
3) DASHEHARI



Alphonso Mango



Kesar Mango



Dashehari Mango

1. ALPHONSO (HAPPUS):

STATE: - GUJARAT AND MAHARASHTRA.

- ♦ Alphonso mango, also known as Hapus, is a premium variety of mango renowned for its exceptional taste, aroma, and texture, fibreless, and its chunks are aromatic and sweet in taste. **The time from harvest to ripening is about 15 days**
- ♦ It is an internationally loved mango variety. Alphonso mangoes are a good source of vitamin C, vitamin A, Potassium, and fiber. It is also rich in antioxidants, including beta-Carotene and other carotenoids, which help to provide potential health benefits, Alphonso mangoes are known for their distinctively bright and uniform coloration.
- ♦ Please check the specifications below:
 - **SPECIFICATION:**

SIZE	Approximately 200-300 grams per Fruit
COLOUR	WITHOUT RIPE: They typically exhibit a greenish color with hints of Yellow in color.
SHAPE	Ovale is oblique in shape, oval or oblong in shape, with a slightly pointed tip
SKIN TEXTURE	Smooth, without any blemishes, bruises, or wrinkles.
FLESH TEXTURE	The flesh is juicy, tender, and free from stringiness.
BRIX LEVEL	The Brix level increases, generally reaching a range of 16 to 20°Brix, when ripe
AROMA	Rich and sweet aroma.
RIPENESS	Un-Ripe or Raw or Green or Semi-Ripe
PACKING	Boxes
SELF LIFE	<p>Unripe or Semi-Ripe Mangoes: If Alphonso mangoes are purchased while still unripe or semi-ripe, they can be stored at room temperature to ripen gradually over several days. Depending on their initial ripeness, they may last up to a week or more before fully ripening.</p> <p>Handling: Handle Alphonso mangoes with care to avoid bruising or damage, as this can accelerate ripening and reduce shelf life. Store them in a cool, dry place away from direct sunlight and other fruits that produce ethylene gas, which can speed up the ripening process.</p> <p>It's essential to monitor the ripeness and condition of Alphonso mangoes regularly to ensure they are consumed at their best. Once ripe, they should be consumed promptly to avoid spoilage. Proper storage and handling practices can help extend the shelf life of Alphonso mangoes and preserve their quality for longer periods.</p>
USES	Excellent keeping quality, Good for Pulping and Canning, Smoothies and Juices, Desserts, Chutneys and Salsas, Curries and Sauces, Salads, Mango Lassi, Preserves and Jams, Sauces and Dressings, Baking
CERTIFICATIONS AND COMPLIANCE	Ensure compliance with relevant food safety standards, phytosanitary regulations, and quality certifications required for export. Provide documentation and certificates to demonstrate compliance with international standards and regulations

2. KESAR: -

STATE: - GUJARAT

- ♦ Kesar mangoes are also known as **KESARI**. They own their name because of its saffron (kesar in Hindi) color. **The time from harvest to ripening for Kesar mangoes is generally around 10 to 14 days**
- ♦ Kesar mangoes are known for their unique sweet taste and frequent and distinctive flavor. The kesar mango is considered “**The Queen Of Mango**” in **INDIA**
- ♦ It is the second most popular mango in India. They are also medium-sized with an oval shape. It provides vitamin C, vitamin A, and Potassium to the body for better digestive health. It is highly used in making jams, pickles, and juices.
- ♦ Please check the specifications below:
 - **SPECIFICATION:**

SIZE	Medium: Approximately 200-300 grams per Fruit
COLOUR	When Unripe, Kesar mangoes have a Green color with a yellowish blush on the skin.
SHAPE	Kesar mangoes typically are round to oval in shape with a slightly flattened appearance. The fruits are smooth and symmetrical in shape without any deformities.
SKIN TEXTURE	The skin is smooth and free from blemishes, bruises, or wrinkles.
FLESH TEXTURE	Kesar mangoes have smooth, tender flesh with minimal fiber content. Specify the desired texture, ensuring that the flesh is juicy and succulent.
BRIX LEVEL	Kesar mangoes typically have a Brix level ranging from 20 to 23 degrees Brix when fully ripe.
AROMA	Rich, sweet aroma.
RIPENESS	Un-Ripe or Raw or Green or Semi-Ripe
PACKING	Boxes
SELF LIFE	<p>Proper handling, temperature control, and packaging are essential to maximize shelf life and maintain quality.</p> <p>Unripe or Semi-Ripe Mangoes: If Kesar mangoes are purchased while still unripe or semi-ripe, they can be stored at room temperature to ripen gradually over several days. Depending on their initial ripeness, they may last up to a week or more before fully ripening.</p> <p>Handling: Handle Kesar mangoes with care to avoid bruising or damage, as this can accelerate ripening and reduce shelf life. Store them in a cool, dry place away from direct sunlight and other fruits that produce ethylene gas, which can speed up the ripening process.</p> <p>It's essential to monitor the ripeness and condition of Kesar mangoes regularly to ensure they are consumed at their best. Once ripe, they should be consumed promptly to avoid spoilage. Proper storage and handling practices can help extend the shelf life of Kesar mangoes and preserve their quality for longer periods</p>

USES	Fresh Consumption, Mango Lassi, Desserts, Smoothies and Juices, Chutneys and Salsas, Curries and Sauces, Preserves and Jams, Salads, Sauces and Dressings, Baking,
CERTIFICATIONS AND COMPLIANCE	Ensure compliance with relevant food safety standards, phytosanitary regulations, and quality certifications required for export. Provide documentation and certificates to demonstrate compliance with international standards and regulations

3.DASHEHARI:

STATE: - Uttar Pradesh, Haryana, and Punjab

- ♦ It is also rich in vitamin C, Vitamins, and dietary fibers. It is great to consume in any form. It is primarily found in the northern state of Uttar Pradesh. Many mango desserts and drinks are manufactured from the Dasherri mangoes because of the large amount of pulp.
- ♦ The time from harvest to ripening for dashehari mangoes is generally around __ to __ days.
- ♦ Please check the specifications below:

○ **SPECIFICATION:**

SIZE	Medium Sized
COLOUR	Unripe Dasherri mangoes are light green to yellow-green. When they ripen, the skin turns golden yellow.
SHAPE	An elongated shape with a distinctive curved tip. Specify any tolerance for variations in shape to ensure uniformity within a batch.
Skin Texture	Smooth and free from blemishes, bruises, or wrinkles.
Flesh Texture	Smooth, juicy flesh with minimal fiber content. Specify the desired texture, ensuring that the flesh is tender and succulent.
Brix Level	The Brix level of a ripe Dasherri mango typically ranges from 19 to 21 Brix.
AROMA	Rich and sweet aroma
RIPENESS	Un-Ripe or Raw or Green or Semi-Ripe
PACKING	Boxes
SELF LIFE	<p>The shelf life of Dasherri mangoes, when stored properly, is generally around 5 to 10 days at room temperature. However, with precooling and cold storage, their shelf life can be extended significantly, potentially reaching 35 days or more.</p> <p>Precooling and Cold Storage: If the mangoes are pre-cooling (chilled water dipping, etc.) and then stored in a cold environment, their shelf life can be extended considerably</p> <p>Dasherri mangoes, known for their sweetness and aroma, are typically handled by ensuring proper ripening, storage, and consumption. They ripen naturally at room temperature, and once ripe, can be stored in the refrigerator for a few days</p>

USES	Excellent keeping quality, good for pulping and canning, Fresh Consumption, Juices and Smoothies, Desserts, Chutneys and Salsas, Curries and Sauces, Preserves and Jams, Mango Lassi, Salads and Sides, Sauces and Dressings, Baking
Certifications and Compliance	Ensure compliance with relevant food safety standards, phytosanitary regulations, and quality certifications required for export. Provide documentation and certificates to demonstrate compliance with international standards and regulations

➤ *Whether you're a wholesaler, distributor, or importer, we're here to serve you the best quality mangoes, on time and with complete care. Let's grow together!*

➤ *Don't forget to check out our **CLIENT EXCLUSIVE** section on our website - created especially for our international customers.*

➤ *Feel free to contact us for more information, samples, or order inquiries. Let's bring the richness of Indian mangoes to your market!*

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Thank you for considering us. We look forward to serving you!

