

airawat international

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

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❖ INTRODUCTION:

- Greetings from airawat international.
- We are specially 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 Sorting, Grading, Screening, Testing, and have sold it to vendors for the last almost 5 years, but now we are expanding our own business globally.
- We have the best Govt. approved storage facility where we store our **MANGOES**
- We are Members of **APEDA, FASSAI, HALAL**.
- 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, ripe mangoes that meet the desired criteria for size, weight, and appearance.
 - Washing and cleaning: Thoroughly wash and clean the mangoes to remove dirt, residue, and Potential contaminants.
 - Sorting and Grading: Sort and grade mangoes on their size, color, ripeness, and quality, ensuring that only the best fruits are selected for 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.
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- 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;
 - ◆ Sufficiency developed and display satisfactory ripeness:
 - ◆ 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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❖ PLEASE CHECK HEREWITH OUR PRODUCT LIST & OTHER DETAILS:

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

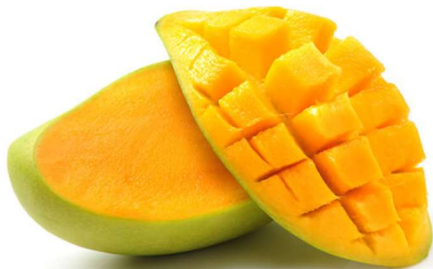
- 1) KESAR
- 2) ALPHONSO
- 3) DASHEHARI
- 4) BANGALORA (TOTA PURI)
- 5) LANGRA
- 6) CHUSA



Alphonso Mango



Kesar Mango



Dashehari Mango



Tota puri Mango



Langra Mango



Chusa 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,
- ♦ 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 below specifications:

○ SPECIFICATION:

SIZE	Small: Approximately 150-200 grams per Fruit Medium: Approximately 200-250 grams per Fruit Large: Approximately 250-300 grams per Fruit Extra-Large: Above 300 grams per Fruits
COLOUR	WITHOUT RIPE: They typically exhibit a greenish color with hints of yellow in color WHEN RIPE: They typically exhibit a vibrant golden-yellow color with a slight orange blush on the skin
SHAPE	Ovate 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	Brix level 20-30 is considered ideal for Indian Mangoes, indicating sweet and flavorful fruits
AROMA	Rich and sweet aroma.
RIPENESS	Fully Ripe or Semi-ripe Alphonso mangoes are typically exported when they are fully ripe or semi-ripe, depending on the preferences of the importer and the intended use.
PACKING	Boxes
SELF LIFE	<p>Ripe Mangoes: Fully ripe Alphonso mangoes typically have a shorter shelf life compared to unripe or semi-ripe ones. Once ripe, they are best consumed within 2-3 days to enjoy their optimal flavor and texture.</p> <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>Refrigeration: To prolong the shelf life of ripe mangoes, store them in the refrigerator. Ripe Alphonso mangoes can typically be kept in the refrigerator for an additional 2-3 days before they start to deteriorate.</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

Note: We will send you a test report while we sourcing the MANGO from our great Farmers.

2. KESAR: -

STATE: - GUJARAT

- ♦ Kesar mangoes are also known as **KESARI**. They own their name because of its saffron (kesar in Hindi) color.
- ♦ 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 below specifications:

- **SPECIFICATION:**

SIZE	Medium: Approximately 200-250 grams per Fruit
COLOUR	When ripe, Kesar mangoes exhibit a distinct bright orange-yellow color with a reddish 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 14 to 20 degrees Brix when fully ripe.
AROMA	Rich, sweet aroma.
RIPENESS	Kesar mangoes are typically exported when they are fully ripe or semi-ripe, depending on importer preferences and intended use
PACKING	Boxes
SELF LIFE	<p>Proper handling, temperature control, and packaging are essential to maximize shelf life and maintain quality.</p> <p>Ripe Mangoes: Fully ripe Kesar mangoes typically have a shorter shelf life compared to unripe or semi-ripe ones. Once ripe, they are best consumed within 2-3 days to enjoy their optimal flavor and texture.</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>Refrigeration: To prolong the shelf life of ripe mangoes, store them in the refrigerator. Ripe Kesar mangoes can typically be kept in the refrigerator for an additional 2-3 days before they start to deteriorate.</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

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3. Dashehari:

STATE: - Uttar Pradesh, Haryana and Panjab

- ♦ 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 by the dasheri mangoes because of the large amount of pulp.
- ♦ Please check the below specifications:

- **SPECIFICATION:**

SIZE	Medium Sized
COLOUR	WHEN RIPE: Dashehari mangoes exhibit a bright yellow color with greenish patches or blushes. Specify the desired color profile to ensure that the mangoes meet visual quality standards.

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	Brix Level: A Brix level 20-30 is considered ideal for Indian Mangoes, indicating a sweet and flavorful fruits
AROMA	Rich and sweet aroma
RIPENESS	Fully Ripe or Semi-ripe Dashehari mangoes are typically exported when they are fully ripe or semi-ripe, depending on the preferences of the importer and the intended use.
PACKING	Boxes
SELF LIFE	
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

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4. BANGALORA (TOTAPURI):

STATE: Andhra Pradesh, Karnataka, and Tamil Nadu.

- ♦ Totapuri Mangoes are also known as Banganapalli, Bangalore or Sandersha mangoes. It is named tota puri because when it is ripped it has a green color with a parrot's beak appearance.
- ♦ Totapuri mangoes have a unique taste that is less sweet as compared to Alphonso and Kesar
- ♦ They are the largest-sized mangoes with an elongated and oblique shape. Totapuri mangoes are grown in southern states of India
- ♦ They are also rich in vitamin A, vitamin C, and potassium. As said, they have a moderate sugar content. Raw totapuri mangoes are used in making chutneys and pickles. They are popular for commercial processing.

- ◆ Please check the below specifications:

- **SPECIFICATION:**

SIZE	Medium and large
COLOUR	When ripe, Totapuri mangoes have a bright yellow skin with greenish undertones
SHAPE	Totapuri mangoes have a distinct elongated shape with a pointed end, often described as kidney-shaped or parrot-beak-shaped.
SKIN TEXTURE	The skin of Totapuri mangoes are smooth and free from blemishes, bruises, or wrinkles.
FLESH TEXTURE	Totapuri mangoes have firm, fibrous flesh with minimal fiber content.
BRIX LEVEL	Totapuri mangoes typically have a Brix level ranging from 14 to 18 degrees Brix when fully ripe.
AROMA	The aroma of Totapuri mangoes is typically described as moderately sweet with subtle floral and fruity notes. While Totapuri mangoes are known more for their tangy flavor than intense sweetness, they still emit a pleasant and enticing aroma when ripe.
RIPENESS	Totapuri mangoes are typically exported when they are semi-ripe to ripe, depending on importer preferences and intended use.
PACKING	Boxes
SELF LIFE	<p>The shelf life of Totapuri mangoes can vary depending on factors such as ripeness at the time of purchase, storage conditions, and handling practices. Here are some general guidelines for the shelf life of Totapuri mangoes:</p> <p>Ripe Mangoes: Fully ripe Totapuri mangoes typically have a shorter shelf life compared to unripe or semi-ripe ones. Once ripe, they are best consumed within 2-3 days to enjoy their optimal flavor and texture.</p> <p>Unripe or Semi-Ripe Mangoes: If Totapuri 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>Refrigeration: To prolong the shelf life of ripe mangoes, store them in the refrigerator. Ripe Totapuri mangoes can typically be kept in the refrigerator for an additional 2-3 days before they start to deteriorate.</p> <p>Handling: Handle Totapuri 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 Totapuri 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 Totapuri 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

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5. Langra

STATE: Uttar Pradesh, Bihar, Haryana, Madhya Pradesh, Orissa, West Bengal and Punjab.

- ♦ Trees vigorous and spreading; fruit medium, ovate in shape with lettuce green color; poor keeping quality; skin is very thin and pulp is very sweet; alternate bearing variety mostly used for table purpose.
- ♦ Langra mango is very popular among the Indians. It originated from Varanasi, Uttar Pradesh. The reason behind its unique name is- that it was first found on the farm of a man without legs, and then the langra mango became famous with its name.
- ♦ It has fewer fibers and a smooth texture which tastes sweet and mildly tart. It is greenish-yellow in color and medium to large-sized
- ♦ Langra mango is great for mango lovers because it contains nutrients like Vitamin A, Vitamin C and Potassium. It contains dietary fibers, but less than other varieties of mangoes. It is highly used in the making of desserts, drinks, and mocktails.
- ♦ Please check the below specifications:
- ♦ **SPECIFICATION:**

SIZE	Langra mangoes are typically medium-sized fruits
COLOUR	When ripe, Langra mangoes have a greenish-yellow skin with hints of green and sometimes a pink blush.
SHAPE	Langra mangoes have an oval to oblong shape with a slightly flattened appearance. The fruit should have a smooth and symmetrical shape without any deformities..

FLESH TEXTURE	Langra mangoes have firm and fiberless flesh with a smooth texture.
BRIX LEVEL	Langra mangoes typically have a Brix level ranging from 14 to 18 degrees Brix when fully ripe
AROMA	<p>The aroma of Langra mangoes is often described as rich, sweet, and fragrant with floral undertones. When ripe, Langra mangoes emit a delightful and enticing scent that is characteristic of tropical fruits. The aroma is generally strong and inviting, with hints of sweetness that intensify as the mango ripens further</p> <p>The sweet and aromatic fragrance of Langra mangoes adds to their appeal and anticipation, making them a sought-after variety among mango enthusiasts.</p>
RIPENESS	Specify the desired ripeness stage for the mangoes at the time of export. Langra mangoes are typically exported when they are semi-ripe to ripe, depending on importer preferences and intended use.
PACKING	Boxes
SELF LIFE	<p>Ripe Mangoes: Fully ripe Langra mangoes typically have a shorter shelf life compared to unripe or semi-ripe ones. Once ripe, they are best consumed within 2-3 days to enjoy their optimal flavor and texture.</p> <p>Unripe or Semi-Ripe Mangoes: If Langra 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>Refrigeration: To prolong the shelf life of ripe mangoes, store them in the refrigerator. Ripe Langra mangoes can typically be kept in the refrigerator for an additional 2-3 days before they start to deteriorate.</p> <p>Handling: Handle Langra 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 Langra 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 Langra 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. These are just a few examples of the many ways you can use Langra mangoes in cooking and baking. Their exceptional flavor and versatility make them a favorite ingredient in cuisines worldwide.
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

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6. Samarbehisht Chausa

STATE: Uttar Pradesh and Punjab.

- ♦ Fruit large, ovate to oval oblique in shape and light yellow in colour, flesh fibrous, medium keeping quality; extremely sweet in taste; alternate bearing variety shows apical dominance. It is mostly grown for table and processing purpose.
- ♦ Chausa mangoes are highly popular in South Asia. It is a popular variety of mango from the northern states of India like Uttar Pradesh and Bihar. They are medium to large with a kidney-shaped appearance. Mango lovers can find chausa mangoes by their appearance with thin, bright yellow skin. They have a sweet honey-like flavour with a blend of slightly acidity
- ♦ Its unique taste makes it the most appealing mango. Chausa mangoes can be eaten without cutting because they belong to the “sucking” category. They are also rich in vitamins like vitamin A, and vitamin C and minerals like potassium. They are often consumed fresh and raw but are also used in the making of desserts and juices. India exports chausa mangoes to many countries.
 - ♦ Consists of mangos of similar varietal characteristics which are mature, clean, fairly well formed, well-trimmed, and which are free from decay, overripe, freezing, skin breaks that are not healed and extend into the flesh, insects or larva, and free from damage caused by insect or larva feeding, bruising

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south delhi, south Bombay

are exported to countries like Saudi Arabia, France, Germany, UAE, UK, Kuwait, Qatar, Bahrain, and Singapore

BRIX REFRACTOR METER
