



ALPHONSO MANGO

Alphonso mango puree is one of the many types of commercial-grade products supplied by iTi Tropicals.

Fruit Overview:

Alphonso mango puree is one of the many types of commercial-grade products supplied by iTi Tropicals. There are over 150 varieties of mango grown commercially around the world, many of which are delightful treats as a refreshing, nutritious juice, or a satisfying snack or desert. But one of these stands out, head and shoulders above the rest; that is the Alphonso variety, often referred to as the ‘Queen of Mangoes’. The Alphonso mango variety grows only in India, in several different parts of the country. They are carefully cultivated, harvested and transported to the factory where they are processed into a creamy, deeply flavorful mango puree. Its rich orange/yellow color invites the consumer to indulge.

Food Application:

Our mango puree pairs well with a wide range of food applications like fruit juices, frozen desserts, smoothies, ice cream, baby foods, sorbets, jellies, and preserves.

Available Product:

iTi offers mango puree, concentrate, and essences from the highest quality sound fruits. All mango products have been cleaned, washed, properly drained, sorted, and inspected.



Product	Brix	Packaging
Aseptic Products Alphonso Mango Puree	16 min°	476 lb. drum or 44 lb. carton

We look forward to hearing from you! Or schedule a visit and see where the magic happens!

30 Gordon Ave., Lawrenceville, NJ 08648 | 609.987.0550 | www.ititropicals.com