

# *Fruits of India ...*

*Gifted by Nature.. Processed by Experts!*

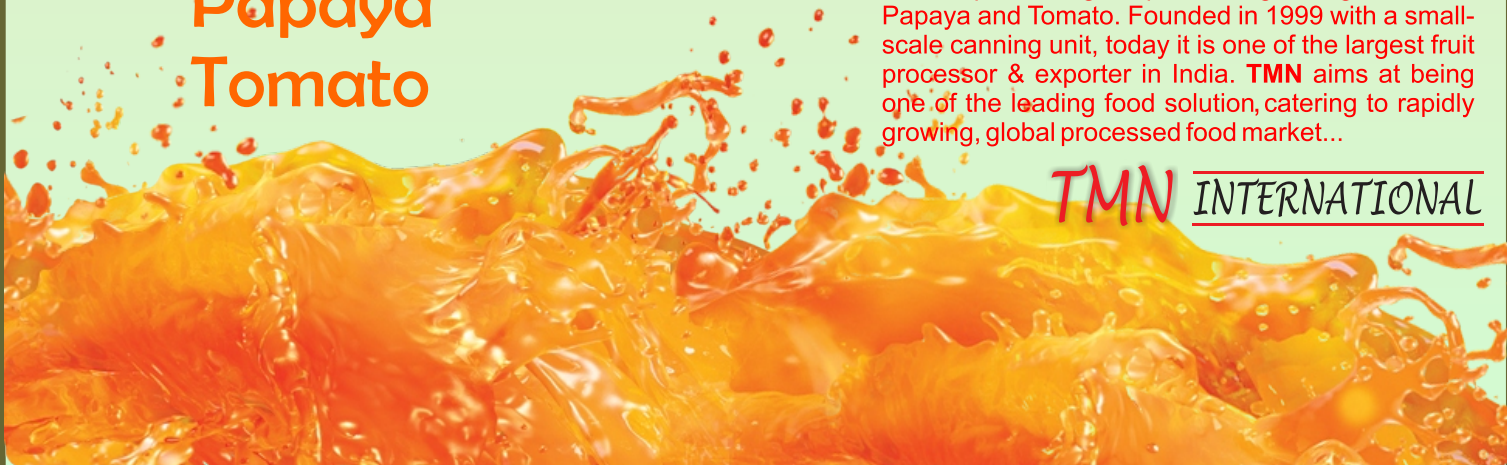


**Mango**  
**Guava**  
**Papaya**  
**Tomato**

**TMN** Sterile - Healthy - Pure

**TMN International** is a leading manufacturer and exporter of fruit puree, pulps and concentrates in India, specialising in processing Mango, Guava, Papaya and Tomato. Founded in 1999 with a small-scale canning unit, today it is one of the largest fruit processor & exporter in India. **TMN** aims at being one of the leading food solution, catering to rapidly growing, global processed food market...

**TMN** INTERNATIONAL





# Mango



## The KING of Fruits

**Totapuri  
Alphonso  
Sendhura**



**Mangoes** are the best, mostly 99% people all around the world love mangoes. Just because of its taste, it is the best seasonal and summer fruit ever. Because of the flavour and nutritional values, it is known as the king of fruit and National fruit of India. There are upto 40 varieties of mangoes available.

### **Fruit to Pulp-**

**Selection of Fruit:** Fully matured mangoes are harvested during season mostly during the months of June & July at which time they are the best, quickly transported to the fruit processing plant, inspected and put on ripening. Selected high quality fruits go to the controlled ripening chambers. Fully ripened mango fruits are then sorted out manually and sent for Processing.

**Process:** The selected fruit is washed, blanched, de-seeded, pulped, centrifuged, homogenized, concentrated when required, thermally processed and aseptically filled maintaining sterility. The preparation process includes cutting, de-stoning, refining and packing. In case of aseptic product the pulp is sterilized and packed in aseptic bags. The refined pulp is also packed in cans, hermetically sealed and retorted. The process ensures that the natural flavour and aroma of the fruit is retained in the final product. The entire process is controlled under strict hygiene and only heat processed without additives.

**Quality Control:** From the time the mango trees flower, maintenance of the fruit growth is controlled with approved pesticides. The size of the fruit is examined for maturity, plucked and sorted, the unsize and immature fruits are returned back to serve as vegetable and only mature fruit are sent for ripening. Qualified personnel are kept on check. During process, every half hourly sample is drawn for Analysis and log maintained.

**Storage:** The finished product is stored in Drums/ OTS cans at ambient temperature awaiting export

**Mango Pulp/Concentrate** is perfectly suited for conversion to juices, nectars, drinks, jams, fruit cheese and various other kinds of beverages. It can also be used in puddings, bakery fillings, fruit meals for children and flavours for food industry, and also to make the most delicious ice creams, yoghurt and confectionery.

**Totapuri** variety is most suited for pulp as it gives a wholesome, thick consistent product with aroma, colour and taste while **Alphonso & Sendhura** have a brighter colour and premium on cost

*Healthy Fruits yield Good colour & consistency*





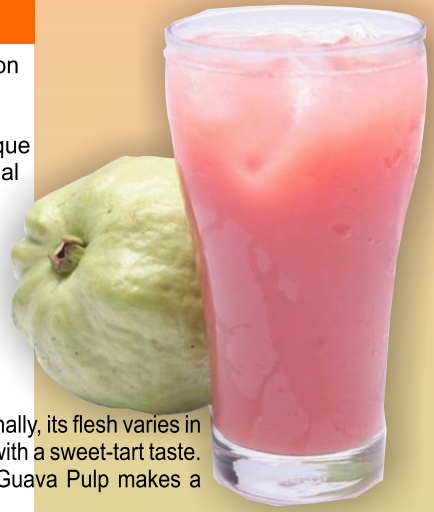
## Other Fruits for Process:

While Mango Pulp and concentrate is the main produce, the units are well equipped for taking on seasonal tropical fruits which are also available in abundance in this belt.

**Guava White & Pink:** Guava is another tropical fruit rich in high-profile nutrients. With its unique flavor, taste, and health-promoting qualities, the fruit easily fits into the category of new functional foods, often labeled as “super-fruits.”



The fruit is soft when ripe with sweet musky aroma and creamy texture. Internally, its flesh varies in color depending up on the cultivar and may be white, pink, yellow, or red. Ripe fruits have a rich flavor with a sweet-tart taste. Each fruit contains numerous tiny, semi-hard edible seeds, concentrated especially at its center. Guava Pulp makes a refreshing drink when converted to juice.



## Tomato Puree & Paste

Tomato Puree & paste is reduction of tomatoes that is strained of all seeds and skin. The long hours of cooking thicken tomatoes into a paste by reducing excess moisture.

Available in aseptic packing or cans, tomato paste features concentrated tomato flavour. Tomato paste is a source of several nutrients and also features some compounds that are not highly available in raw tomatoes, making it a healthy addition to recipes.

**Used in the manufacture of Ketchup & sauce**



## Papaya Pulp & Puree

Ripe papaya fruit is usually eaten raw as it is or with a twist of lemon drops and seasoned with salt and pepper. Fresh papaya cubes are a great addition to fruit salads.

Papaya pulp is used as a base for making juice cocktails and the juice with ice cubes is a favorite drink. A rich source of Vitamin A



## Individual Quick Frozen (IQF)

IQF foods are notable for the fact that each individual piece of food is frozen separately from all the others. So that for example, a bag of IQF mango dices doesn't simply contain a solid block of frozen chunk, but rather, each of the individually frozen dice is loose inside the bag. Obviously, this makes IQF foods much easier to work with.



**HACCP:** The Processing units of TMN International are well equipped with state of the art machinery with washer, destoner, pulper, decanter, separator, evaporator and filling machines for Aseptic and OTS cans. The process is carried out in temperature controlled sheds- fruits are examined on conveyer system and after pulp, the process is carried out through SS pipes, product sterilised, cooled and filled based on the principles of Hazard Analysis and Critical Control Point (HACCP).



Location: TMN Fruit processing units are situated in the mango belt of South India and have abundant storage facility.  
ISO 22000:2005 FSMS Certified





Feel the Goodness  
of Indian Mangoes



**mango**  
Totapuri  
Alphonso **pulp**

**Concentrate**  
**Puree**  
**Slices**  
**Nectar**



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