PROCESSED PRODUCTS

Year Round Availability

Premium Dried Mango

Natural dried mango slices with no added sugars from premium Kent mangoes. Traditional solar drying process preserves natural sweetness and nutritional value for health food markets.

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Product Overview

SOURCE MATERIAL

Premium Kent Mangoes

ORIGIN COUNTRIES

Mali, Burkina Faso

PROCESSING METHOD

Natural Solar Drying

ADDED INGREDIENTS

None - 100% Pure Mango

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Our premium dried mango represents the perfect fusion of traditional West African processing methods and modern quality standards. Starting with premium Kent mangoes from certified farms in Mali and Burkina Faso, we employ time-honored solar drying techniques that preserve the fruit's natural sweetness and nutritional integrity. With absolutely no added sugars, preservatives, or artificial ingredients, our dried mango delivers authentic tropical flavor while meeting the growing demand for clean-label, healthy snack options in global markets.

Product Specifications

Physical Characteristics

SLICE THICKNESS

3-5mm uniform cuts

COLOR

Golden yellow to orange

TEXTURE

Chewy, not brittle

SIZE RANGE

5-8cm length pieces

Quality Parameters

MOISTURE CONTENT

18-22% (optimal texture)

SUGAR CONTENT

Natural sugars only (65-75%)

WATER ACTIVITY

0.65-0.75 aw

SHELF LIFE

12-18 months properly stored

Export Grade Classifications

Grade	Appearance	Quality Standards	Market Application

		optimal texture	markets
	Good color consistency, minimal variations	≤10% broken pieces, good texture	Retail chains, bulk processing
Commercial C	Acceptable color range, some variations	≤15% broken pieces, acceptable texture	Food industry, value products

Technical Specifications

Botanical Name

Mangifera indica L.

Source Variety

Kent Mango (Premium)

Processing Method

Natural solar drying

pH Range

3.8-4.5 (naturally acidic)

Water Activity

0.65-0.75 aw (safe storage)

Defects Tolerance

≤2% foreign matter maximum

Quality Assurance

Clean Label

No added sugars, preservatives, or artificial ingredients

Solar Dried

Traditional natural drying preserves nutrients

Food Safety

HACCP certified processing facilities

Laboratory Tested

Microbiological and chemical analysis

Our Certifications

HACCP

HACCP Certified

ISO 22000

ISO 22000

Organic Certification

Organic Available

Fair Trade

Fair Trade

Traditional Processing Excellence

Solar Drying Process

Fresh Fruit Selection

Premium Kent mangoes at optimal ripeness

Preparation

Careful peeling and uniform slicing

Solar Drying

Traditional drying beds under controlled conditions

Quality Control

Moisture and texture monitoring throughout

Processing Advantages

Nutrient Preservation

Low-temperature process retains vitamins

Natural Sweetness

Concentrates fruit's natural sugars

Authentic Flavor

Traditional methods preserve mango essence

Sustainable Process

Solar energy reduces environmental impact

Packaging & Storage Solutions

Available Packaging Options

Consumer Retail

50g, 100g, 200g sealed pouches

Food Service

1kg, 2.5kg, 5kg bulk bags

Industrial

Private Label

Storage & Shipping Requirements

- Storage Temperature: 15-25°C (ambient)
- Relative Humidity: <60% to prevent moisture absorption
- Packaging: Food-grade barrier films with oxygen protection
- Shipping: Standard dry containers, no refrigeration needed
- Shelf Life: 12-18 months from production date
- Container Capacity: 8-12 MT per 20ft container

Packaging & Logistics

Export Packaging Options

Specification	Bulk Cartons	Consumer Pouches	Retail Boxes
Net Weight	10kg per carton	100g, 250g, 500g	1kg, 2kg premium boxes
Container Load (20ft)	15-17MT (1,700 cartons)	12-15MT (variable)	8-12MT (variable)
Material	Food-grade corrugated box	Laminated food pouch	Premium kraft boxes
Shelf Life	18 months	12-15 months	15-18 months

Shipping & Logistics

Sea Freight

Primary shipping method for bulk orders

- 20ft containers: 15-17MT
- 40ft containers: 25-28MT
- Transit time: 18-25 days to EU/US

Air Freight

Express delivery for samples and premium orders

- Maximum 500kg per shipment
- Transit time: 2-3 days
- Premium packaging included

Storage Requirements

Climate-controlled handling

- Temperature: 15-25°C
- Humidity: ≤60% RH
- Away from strong odors

Pricing & Terms

Current Export Pricing (FOB)

Grade	Price Range (USD/kg)	Minimum Order	Availability
Premium A (Organic)	$12.50-15.00	500kg	Year-round
Standard B	$9.50-12.00	1MT	Year-round
Commercial C	$7.50-9.50	2MT	Year-round

PREMIUM

BULK

Pricing includes: Traditional processing, quality control, export documentation, logistics coordination, and immediate farmer payment via secure escrow system. Prices subject to market conditions and order volume.

Payment Terms

Escrow (standard for first orders)

- Buyer funds held by an independent escrow provider

- Supplier paid on verified shipment, balance on delivery confirmation
- Release tied to SGS / Bureau Veritas inspection report

Letter of Credit

- Irrevocable, confirmed L/C at sight
- Opened by the buyer's bank in GBP, USD or EUR
- Documents presented against pre-shipment inspection

30 / 70 Against Documents

- 30% deposit on order confirmation
- 70% against copy shipping documents
- For repeat buyers with an established record

Competitive Advantages

Health Conscious

No added sugars, preservatives, or artificial ingredients

Authentic solar drying preserves natural flavor and nutrients

Sustainable

Solar-powered processing with minimal environmental impact

Year-Round Supply

Processed product available throughout the year

Market Applications

Health Food Retail

Natural food stores and organic product retailers

Snack Manufacturing

Trail mix, granola, and healthy snack production

Food Service

Hotels, restaurants, and catering applications

Export Markets

European and North American health food importers

Culinary Applications

Direct Consumption

Healthy snack alternative

Baking Ingredient

Natural sweetener in baked goods

Breakfast Addition

Cereal, yogurt, and oatmeal topping

Confectionery

Natural candy and dessert ingredient

Nutritional Profile

Per 100g Dried Mango

CALORIES

325 kcal

68-75g

FIBER

4-6g

VITAMIN A

1800-2200 IU

VITAMIN C

25-35mg

POTASSIUM

450-550mg

Health Benefits

Eye Health

High vitamin A content supports vision

Immune Support

Vitamin C and antioxidants boost immunity

Heart Health

Potassium supports cardiovascular function

Natural Energy

Natural sugars provide sustained energy

Storage & Handling Requirements

Temperature Control

Storage Temperature

15-25°C (59-77°F) in dry conditions

Optimal: 18-22°C

Transit Conditions

Avoid extreme temperature fluctuations

Max: 30°C

Humidity Control

Relative Humidity

≤60% RH to prevent stickiness and mold

Ideal: 45-55%

Good air circulation prevents moisture buildup

Shelf Life

Bulk Storage

18 months in proper conditions

18 months

Retail Packaging

12-15 months depending on packaging material

12-15 months

Special Requirements

Pest Control

Regular inspection for fruit flies and insects

Avoid Contamination

Store away from strong odors and chemicals

Ready to Source Premium Dried Mango?

Contact our processing partners in Mali and Burkina Faso for pricing, custom packaging, and bulk supply options

Your Name *

Your Email *

Company Name

Select Product of Interest

Tell us about your packaging requirements, volume needs, and target markets...

Send Message

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Premium Quality Organic Certified Global Export