

# MAPLE AGRO



INDIA'S TOP  
**MANGO EXPORTERS**

K-64A, Hauz Khas Enclave, New Delhi -110016, Contact:+91-9711133764  
E-mail:mapleagro64@gmail.com Website- [www.mapleagro.com](http://www.mapleagro.com)

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# ABOUT US

- We are New Delhi-based orchard owners and exporters working mainly in the field of exports of fresh mango in Japan and South Korea..
- We are a company dedicated to cultivate and export high quality “Indian Mango”. The varieties of Mangoes exported are Alphonso, Banganpalli, Kesar, Chaunsa, Mallika, Langra, Dasherri, and Amrapali.
- We give strict attention to international quality standards by management of both pre-harvest and post-harvest practices in our mango orchards located at Andhra, Maharashtra, Gujarat and Uttar Pradesh.
- We have our own farms in India looked after by a dedicated professional team following the philosophy of “[Masanobu Fukuoka](#)”.
- Our pack house is centrally air-conditioned and fully sanitized located in Dadri. We have VHT system to kill any existence of eggs and pest in mangoes. Our mangoes are extremely high in nutrition and quality without Chemicals and Pesticides.
- We give customized packaging service for our clients.

# MANGOES EXPORTED

**ALPHONSO MANGO**

**BANGANAPALLE MANGO**

**MALLIKA MANGO**

**KESAR MANGO**

**LANGRA MANGO**

**CHAUSA MANGO**

**DASHERI MANGO**

**AMRAPALI MANGO**

# ALPHONSO MANGO

<b>Shape</b>	Oval
<b>Size</b>	Medium –sized ( 250 gms to 400 gms)
<b>Flavour</b>	Deep sweet taste
<b>Flesh</b>	Aromatic, rich, creamy, tender
<b>Texture</b>	texture with low fiber.
<b>Colour</b>	Bright golden yellow with a tinge of red
<b>Seasonal Availability</b>	March End – Early July (Southern India- Maharashtra, Gujarat, Karnataka and Madhya Pradesh)
<b>Ripening Time</b>	One week since harvesting
<b>Shelf Life</b>	2- 3 weeks after ripening



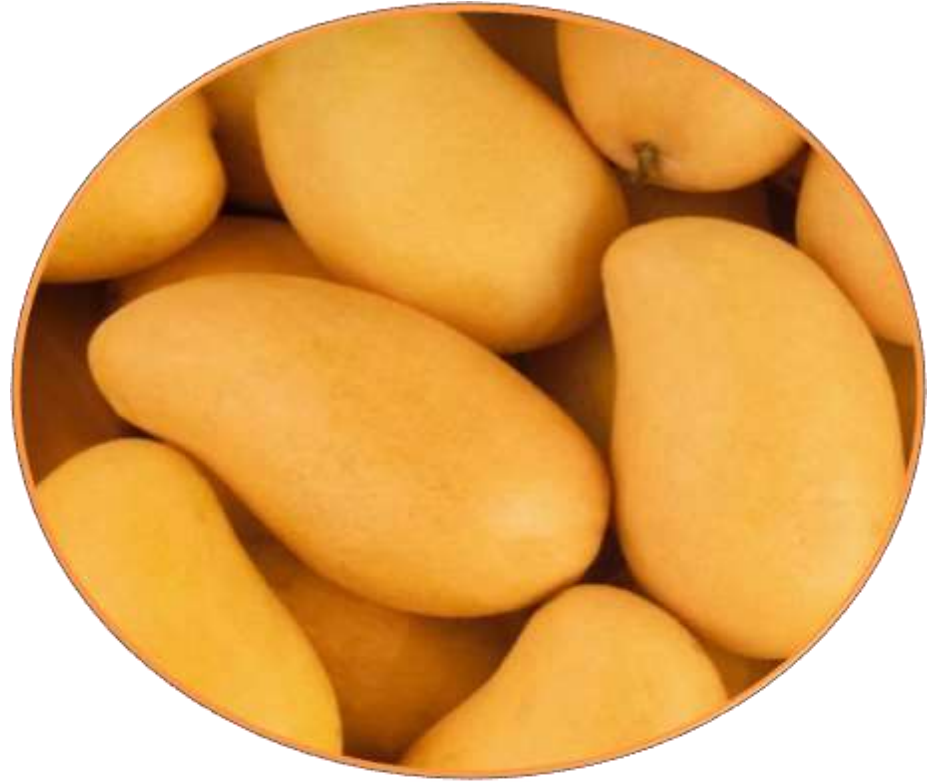
# BANGANAPALLE MANGO

<b>Shape</b>	Ovate oblique
<b>Size</b>	Medium –sized (300 gms to 600 gms)
<b>Flavour</b>	Aromatic and sweet
<b>Flesh</b>	Firm, meaty, fibreless, yellow
<b>Texture</b>	pulp and thin skin
<b>Colour</b>	Golden yellow
<b>Seasonal Availability</b>	April - June (Southern India - Andhra Pradesh, Telangana and Tamil Nadu)
<b>Ripening Time</b>	One week since harvesting
<b>Shelf Life</b>	3 weeks after ripening



# MALLIKA MANGO

<b>Shape</b>	Ovate
<b>Size</b>	Large –sized (300 gms to 600 gms)
<b>Flavour</b>	Very sweet
<b>Flesh Texture</b>	Fibreless pulp with pleasant honey sweetness
<b>Colour</b>	Golden yellow
<b>Seasonal Availability</b>	Mid July- Early August (Northern India)
<b>Ripening Time</b>	One week since harvesting
<b>Shelf Life</b>	2-3 weeks after ripening



# KESAR MANGO

<b>Shape</b>	Ovate oblique
<b>Size</b>	Medium –sized (300 gms to 500 gms)
<b>Flavour</b>	Honey sweet
<b>Flesh Texture</b>	Fibreless pulp & juicy
<b>Colour</b>	Bright orange with yellow tinge
<b>Seasonal Availability</b>	May - July
<b>Ripening Time</b>	(Western India - Gujarat) One week since harvesting
<b>Shelf Life</b>	3 weeks after ripening





# LANGRA MANGO

<b>Shape</b>	Oval
<b>Size</b>	Large –sized (300 gms to 550 gms)
<b>Flavour</b>	Sweet
<b>Flesh Texture</b>	Fibreless & juicy
<b>Colour</b>	Predominantly greenish with mild yellow tint
<b>Seasonal Availability</b>	Mid June - July (Northern India - Uttar Pradesh, Bihar, Haryana, Madhya Pradesh, Odisha, West Bengal and Punjab)
<b>Ripening Time</b>	One week since harvesting
<b>Shelf Life</b>	2-3 weeks after ripening



# CHAUSA MANGO

<b>Shape</b>	Oval
<b>Size</b>	Medium –sized (300 gms to 500 gms)
<b>Flavour</b>	Very sweet & aromatic
<b>Flesh</b>	Fibreless pulp & juicy
<b>Texture</b>	
<b>Colour</b>	Uniformly bright yellow -golden
<b>Seasonal</b>	July - August
<b>Availability</b>	(Northern India - Bihar, Haryana, Himachal Pradesh, Punjab, Rajasthan and Uttar Pradesh)
<b>Ripening Time</b>	One week since harvesting
<b>Shelf Life</b>	2-3 weeks after ripening



# DASHERI MANGO

<b>Shape</b>	Oval with blunt curved ends
<b>Size</b>	Medium –sized (200 gms to 350 gms)
<b>Flavour</b>	Extremely sweet
<b>Flesh Texture</b>	Fibreless with delicate sweets smelling
<b>Colour</b>	Yellow or Greenish
<b>Seasonal Availability</b>	June - July (Northern India Uttar Pradesh)
<b>Ripening Time</b>	3 Days since harvesting
<b>Shelf Life</b>	3 Weeks after ripening

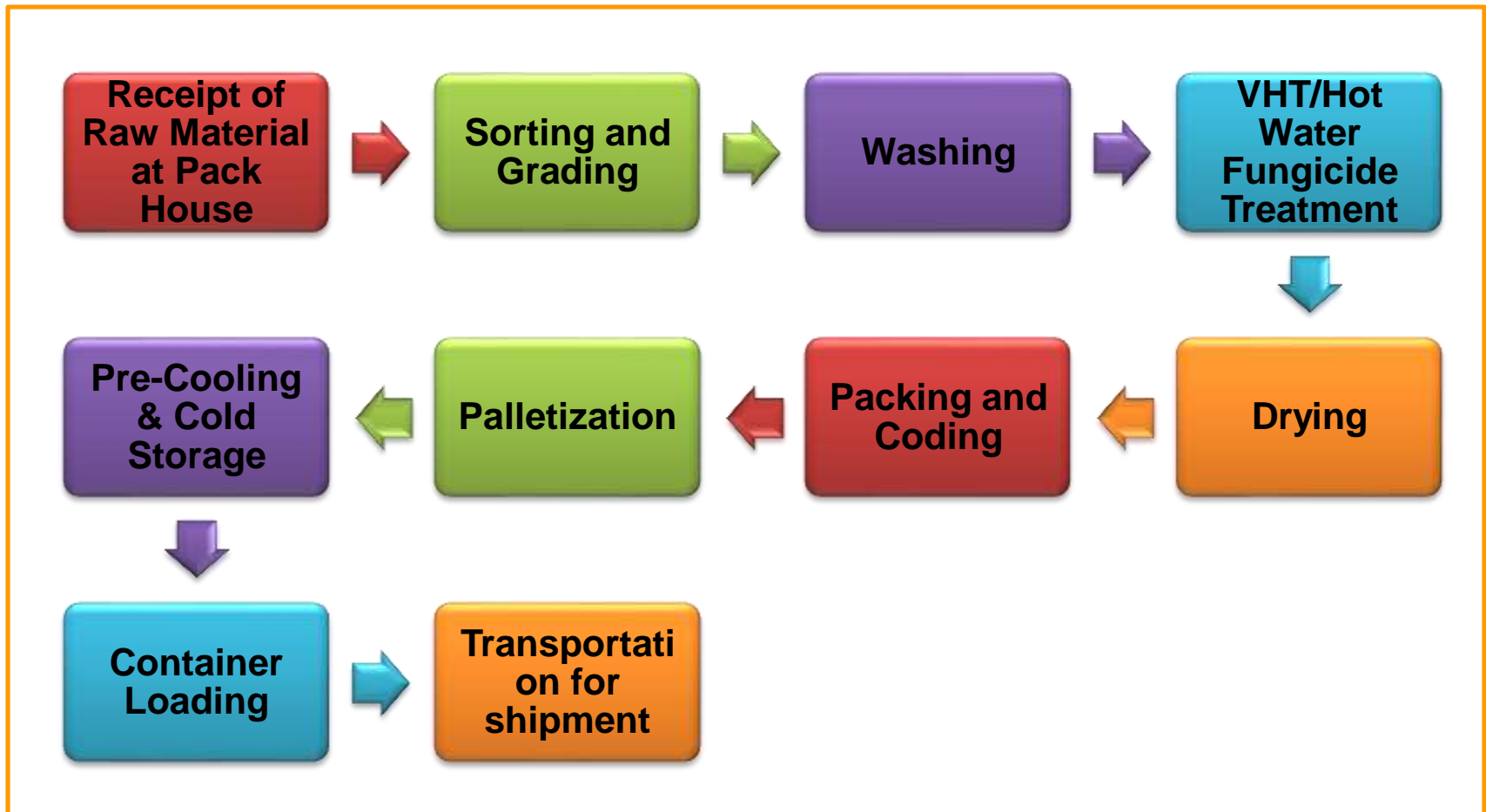


# AMRAPALI MANGO

<b>Shape</b>	Ovate oblique
<b>Size</b>	Medium –sized (200 gms to 300 gms)
<b>Flavour</b>	Earthy Sweetness
<b>Flesh</b>	Soft & Sweet pulpy & juicy
<b>Texture</b>	
<b>Colour</b>	Light Yellow
<b>Seasonal Availability</b>	June (Southern India - Andhra Pradesh, Telangana and Odisha)
<b>Ripening Time</b>	One week since harvesting
<b>Shelf Life</b>	2 weeks after ripening



# MANGO PROCESS FLOWCHART



# HOW ARE WE DIFFERENT?

We are equipped with latest machineries to spray pesticide mist over the trees in our farm . the residual effect of the pest repellants used is nil on the fruits as mainly organic pesticides are used for the spray.

The use of mango bags especially imported from Japan is used to protect each mango from insects, effect of rain and bad weather.

Mango bags are used to avoid the ill-effects of pesticides when sprayed and also keeps away the mango fly and other harmful insects.

Great care is taken in the upkeep of our mango orchards ensuring good tree health and better quality fruit. No mangoes are procured from the open market as other exporters resort to. Every mango can be traced back to the origin of cultivation( provenance)

We ensure that the harvested mangoes undergo Vapor Heat Treatment and quarantine process at our own Packhouses before being exported.

# FROM THE TREES TO THE CUSTOMER



# OUR MANGO ORCHARDS

**Mallika Mango Orchard with Caretakers**



**The President Awardee,,Mr. Kalimullah,for best mangoes, appreciating our cultivation**



**Annual organic feed & fertilizers are given to every tree in our farms**



**Mechanized pesticide sprayers are used in our farms**





# DADRI PACKHOUSE



**REAR VIEW**



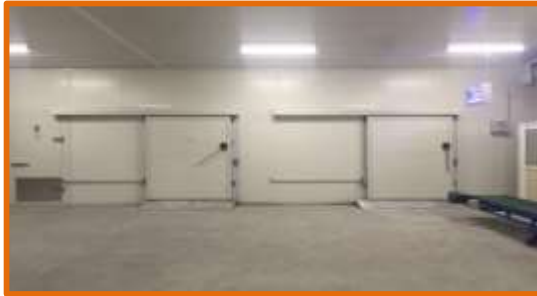
**GRADING**



**VHT CHAMBER**



**MAIN HALL**



**COLD ROOMS**



**VHT CONTROL PANEL**



**WASHING LINE**



**VHT ENTRANCE**



**JAPANESE AND KOREAN PQ INSPECTORS AT THE PACKHOUSE**

# PACK HOUSE PROCESS

**Training Session**



**Grading**



**Packing**



**Vapour Heat Treatment**



**Inspection with Japanese  
PQ Inspector**



**Final Inspection by Japanese  
PQ Inspector**

# MANGO FRUIT PACKAGING



## NAWAB MANGO

3kg Carton



5 kg Kesar Mango Box

# OUR STRENGTH

## **Natural farming methods and mechanization of process:**

We have developed our own farms where we have adopted natural farming methods.

We have mechanized various farming processes.

We follow the philosophy of “**MASANOBU FUKUOKA**” and all our farming concepts are lead and supervised by Prof. Miyata of Tokyo Agricultural University.

Good Agricultural Practices .

Awareness generation on harvesting and post harvest management.

Use of pesticide.

Promotion and encouragement

Registration

Residue testing system