

# Mango

Mango appears as a fruit with a high commercial value in many regions of the world, mainly in tropical regions. It is universally considered as one of the most delicate fruits and has a recognized nutritional value, so it is the fourth tropical fruit to reach the international market, after banana, pineapple and avocado.

Mango can be consumed in many ways, mainly in its natural form, or transformed in several products like jam, jelly and pulp. The main Brazilian varieties are Tommy Atkins and Palmer.

Brazil is the world's fifth largest producer of mango and most production is sold to the international market, while the balance is consumed by the Brazilian market. The demand for the fruit has been growing in a worldwide basis, which improves the perspectives for producer countries like Brazil.

\*Mango increases physical conditions, accelerates healing after surgeries, combats infections and colds, and reduces the chances of heart attacks. It improves immunological conditions and skin elasticity.

Source: Núcleo de Estudo - UFPA

## PASTEURIZED PULP OF MANGO

TECHNICAL ESPECIFICATIONS		
Parameters	Minimum Value	Maximum Value
Dissolvable Solids (Brix 20°)	14,00	18,50
Acidity (Citric Acid)	0,300	0,700
Brix/Acidity Ratio	20,00	62,00
% Mango Pulp	90,00	98,00
pH	3,70	4,10
Density g/cm <sup>3</sup>	1,03	1,07
Bostwick	5,0	16

## CONCENTRED ASEPITC PULP OF MANGO

TECHNICAL ESPECIFICATIONS		
Parameters	Minimum Value	Maximum Value
Dissolvable Solids (Brix 20°)	28,00	30,00
Acidity (Citric Acid)	0,420	1,20
Brix/Acidity Ratio	20,00	76,50
% Mango Pulp	90,00	98,00
pH	3,70	4,10
Density g/cm <sup>3</sup>	1,10	1,14
Bostwick	4,0	10



## ASEPITC PULP OF "PALMER" MANGO

TECHNICAL ESPECIFICATIONS		
Parameters	Minimum Value	Maximum Value
Dissolvable Solids (Brix 20°)	14,00	18,50
Acidity (Citric Acid)	0,300	0,700
Brix/Acidity Ratio	20,00	62,00
% Mango Pulp	90,00	98,00
pH	3,70	4,10
Density g/cm3	1,03	1,07
Bostwick	5,0	16

NUTRITIONAL CHART		
Portion 100g		
Quantity by portion:		*VD%
Calories	55 Kcal	2%
Carbohydrate	13,9g	4%
Protein	0,7g	1,6%
Total Fat	0,3g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Dietary Fibber	4,2 g	14%
Calcium	17,6mg	2%
Iron	0,6mg	4%
Sodium	25,2mg	1%

% Daily Values based on a 2000 calories diet.

