

Mango Dulce

Colfrutta is a leading producer and exporter of Sugar mangoes in Colombia, with a long history in the development of sugar mango plantations and exports to Europe and North America.

We were pioneers on developing exports of mango in the northern area of Colombia, in the "Mi Cabañita" farm, we were one of the first to be certified by the ICA "Colombian Agricultural Institute" as an export farm, knowledge that we constantly share with small farmers of the region.

The sugar/baby mango is only found in the northern region of Colombia, in the Magdalena department, near the Sierra Nevada of Santa Marta. The combination of the waters, microclimate, and dry conditions from this particular region, cannot be replicated anywhere else. The fruit has unique combination of colors, from red, orange, pink to yellow with a strong sweet scent not found in other varieties of mango.



Ficha técnica

SCIENTIFIC NAME

Mangifera indica

VARIETY

Mango de Azúcar, Sugar Mango, sweet mango

ORGANOLEPTIC CHARACTERISTICS

COLOR: red, yellow, pin, orange
SMELL: characteristic of the fruit
FLAVOR: sweet and palatable

NUTRITIONAL VALUE

Portion of 100 g.

Calories:	65	Cholesterol:	0 mg
Protein:	0.5 g	Sodium:	2 mg
Carbohydrates:	18 g	Potassium:	157 mg
Lipids:	0.26 g	Vitamin A:	38.90 mg
Vitamin C:	27 mg	Calcium:	10 mg
Iron:	0.4 mg	Thiamin:	0.04 mg
Fiber:	0.7 g		

POST-HARVEST MANAGEMENT

Refrigerated product very susceptible to temperature changes in the storage, distribution, and marketing stages. It should be kept at a temperature of 9 to 10 degrees Celsius.

COLFRUTTA SAS

Carrera 49D # 95-38, Barranquilla, Colombia

aacostah@colfrutta.com / 318 744 0628

PRESENTATION AND PACKAGING

Package 1: corrugated cardboard box-trays of 1.5 kg net of fruit packed in 18 kg container-boxes with 12 trays. The pallet is 25 boxes-container for a weight of 450 kg.

Package 2: corrugated cardboard box-trays of 2.0 kg net of fruit. The pallet carries around 200 trays for an approximate net weight of 400 kg.

COMERCIAL CHARACTERISTICS

The size or caliber of each fruit is determined by its weight. Weights by calibers:

- Caliber 7: 205-220 gr
- Caliber 8: 183 a 205 gr
- Caliber 9: 163 a 182 gr
- Caliber 10: 146 a 162 gr
- Caliber 11: 134 a 146 gr
- Caliber 12: 124 a 133 gr
- Caliber 13: 110 a 123 gr
- Caliber 14: 98 a 110 gr
- Caliber 16: 85 a 98 gr

HALF LIFE

The useful life of the product depends on the physiological maturity of the fruit, usually around two weeks but depends on conditions such as temperature and humidity.

LABEL

It includes the following information: variety, weight, production date, lot, supplier code, product name, supplier name and address, health authorization, nutritional value, storage temperature. Likewise, it can also include other labeling specifications by the client.

DISTRIBUTION AND COMERCIALIZATION FEATURES

The product is sent by airplane in strapped container boxes and at destination it must be refrigerated at the suggested temperature (10-12°C).

PRODUCTION SITES

FARM Mi Cabañita
No. Reg ICA of Exporter 479801013
GLOBALG.A.P. GGN/GLN: 4063061009319

FARM La Gran Victoria
No. Reg ICA of Exporter 479801014

AVAILABILITY

Ene	Feb	Mar	Abr	May	Jun	Jul	Ago	Sep	Oct	Nov	Dic
-----	-----	-----	-----	-----	-----	-----	-----	-----	-----	-----	-----

