

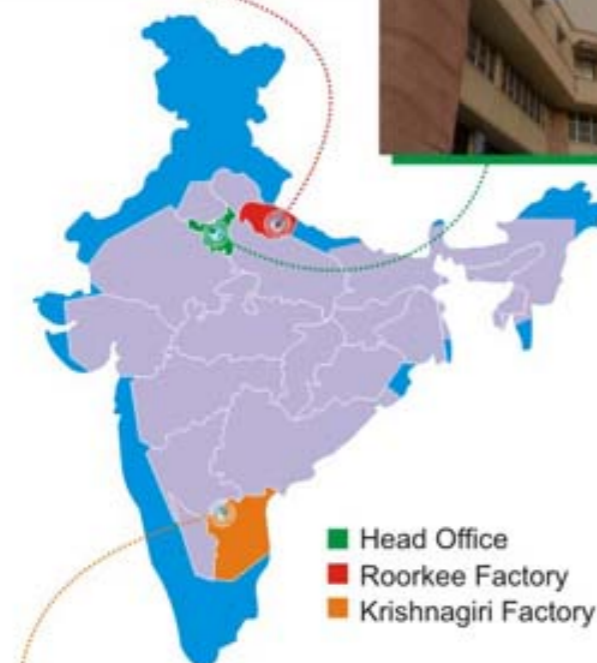


- ★ Fruit Pulp & Concentrate
- ★ Bakery Ingredient - Fruit Jam, Tutti Fruity & Glazed Fruit
- ★ IQF Fruit & Vegetable & Frozen Puree
- ★ Processed Fruit & Vegetable
- ★ Agro Commodity





about us



Jadli Foods (India) Pvt. Ltd., the Flagship of Food Division of **Jadli Group**, is a dynamic and exponentially growing company primarily engaged in the manufacturing and export of Processed Food Products and Agro Commodities business.

From modest beginning in the year 1999, today **Jadli Foods** is one of the largest manufacturer and exporter of fruit pulp/puree and concentrate of mango, guava, banana, papaya, litchi, tomato and tamarind packed in Aseptic, OTS Cans and frozen. The company has also emerged as one of the finest producers of IQF Frozen Fruits and Vegetables like IQF Green Peas, Sweet-corn, Mango and Papaya Dice alongwith canned fruits, vegetables, pickles, fruit jams, tutti-fruity etc., packed in consumers, catering as well as industrial pack size.

Jadli Foods a Government of India recognized Star Status manufacturer Export House is accredited with ISO 22000:2005 which covers Food Safety Management System (FSMS) and HACCP from TUV-SUD, Germany; URS, UK; Kosher Certificate from Star-K, USA; HALAL Certificate from HALAL INDIA.

Operating from its Head office in the capital of India, New Delhi, **Jadli Foods** is equipped with state-of-art factories in North and South India. In North, **Jadli Foods** factory located at Roorkee, Uttarakhand. Purees of litchi and guava, canned fruits and vegetables, pickles, jams, preserves and IQF and Frozen food products manufactured here meet International standards. In South, **Jadli Foods** factory located at Krishnagiri, Tamil Nadu, is equipped with latest technology in Aseptic and Canning packing of different fruit pulp and concentrate such as mango, guava, tomato, papaya, banana and tamarind.

Jadli Foods "MANSA" Brand fruit jams, pickles, preserves, sauces, syrups, squashes and canned & frozen food products are active in International and Domestic market. Apart from Mansa, **Jadli Foods** also pack the food range under different brand names for different private companies across the world.

Jadli Foods produces its products under stringent quality control with strong backup of in-house R&D facility, meeting all parameters and requirements of AIJN, GMP under Food Safety Management System (FSMS) and HACCP.

With Consistent Quality, Reliability and Cost Effectiveness as the bywords, **Jadli Foods** is all set to acquire Global Leadership meeting highest International standard in serving the fruit pulp and concentrate, Premium Quality of Fruit Jams, Tutti Frutti, Glazed Fruits, Pickles, Preserves, IQF & Frozen Food Products to meet growing needs of fruit juices, dairy, bakery industries alongwith Food Service Sector and consumers globally.





Jadli Foods (India) Pvt. Ltd. Certificate of Recognition (AN ISO 22000 : 2005 CERTIFIED COMPANY)



QUALITY POLICY

It is the top most priority of JADLI FOODS (I) PVT. LTD., KRISHNAGIRI,

- To produce high standard quality products and timely delivery of goods to provide ultimate customer satisfaction.
- To get quality product the management is committed to implement the state of the art Quality Management System based on ISO 22000:2005 Food Safety Management System (FSMS) in the facility.
- JADLI FOODS (I) PVT. LTD. provide healthy work atmosphere and strive for continual improvement in all sphere of activity.
- Though the Managing Director has ultimate responsibility for Quality all employees have a responsibility within their own areas of work so helping to ensure that Quality is embedded within the whole of the company.





Mango Pulp / Puree



Specification of Alphonso, Totapuri & Raspuri Mango Pulp Physical, Chemical and Organoleptic Characteristics

PARTICULARS	ALPHONSO	TOTAPURI	KESAR	RASPURI
T.S.S.	Min 16 Degree Brix	Min 14 Degree Brix	Min 15 Degree Brix	Min 16 Degree Brix
Acidity (% as C/A)	Min 0.45 - 0.8%	Min 0.4 - 0.7%	Min 0.5 - 0.7 %	Min 0.5 - 0.8 %
pH	3.7 - 4.0	3.7 - 4.0	3.7 - 4.0	3.7 - 4.0
Sieve Size	1/32"	1/32"	1/32"	1/32"
Additives	Nil	Citric Acid	Nil	Nil
Pesticide residue	Absent	Absent	Absent	Absent
Flavour	Typical Ripe Alphonso Mango	Typical Ripe Totapuri Mango	Typical Ripe Kesar Mango	Typical Ripe Raspuri Mango
Taste	Natural & Characteristic Ripe Alphonso Mango Taste	Natural & Characteristic Ripe Totapuri Mango Taste	Natural & Characteristic Ripe Kesar Mango Taste	Natural & Characteristic Ripe Raspuri Mango Taste
Colour	Natural & Characteristic Ripe Alphonso Mango Colour	Natural & Characteristic Ripe Totalpuri Mango Colour	Natural & Characteristic Ripe Kesar Mango Colour	Natural & Characteristic Ripe Raspuri Mango Colour
Appearance	Homogeneous liquid	Homogeneous liquid	Homogeneous liquid	Homogeneous liquid
Impurities	Free from pieces of Mango stones, shreds of skin, pesticides residues and black & brown particles	Free from pieces of Mango stones, shred of skin, pesticides residues and black & brown particles	Free from pieces of Mango stones, shreds of skin, pesticides residues and black & brown particles	Free from pieces of Mango stones, shreds of skin, pesticides residues and black & brown particles
Pulping	Passes through min 1/32" sieve	Passes through min 1/32" sieve	Passes through min 1/32" sieve	Passes through min 1/32" sieve

Microbial Characteristics

Coli Form	Nil
TPC	<10 CFU/g
Pathogen	Nil
Yeast	<10 CFU/g
Moulds	<10 CFU/g

PACKING SIZE / 1 X 20' Ft Container Capacity :

- a) 6 cans x 3.1 kgs / Carton / 1000 Cartons in 1 x 20 ft. FCL
- b) 4 cans x 5.25 kgs / Carton / 900 Cartons in 1 x 20 ft. FCL
- c) 12 cans x 850 gm / Carton / 1700 Cartons in 1 x 20 ft. FCL
- d) 1 X 215 kg size Aseptic Bag in MS Drum/80 Drum in 1X 20 ft.FCL
- e) Frozen Pulp Packing 215 kg in double layered LDPE in MS Drum





Totapuri Mango Concentrate 28 & 21 Degree Brix



Product Description

Pulp extracted from sound, matured and ripe Totapuri Mango Fruits, not obtained from genetically engineered fruits, by mechanical process is concentrated using a Single Effect Scraped Surface Evaporator and packed aseptically, under hygienic conditions.



PHYSICAL AND CHEMICAL SPECIFICATION

	28 Degree Brix		21 Degree Brix
TSS (%)		TSS (%)	
Acidity (%)		Acidity (%)	
(as citric acid)	0.8- 1.2%	(as citric acid)	0.7- 1.0%
pH	3.7 – 4.2	pH	3.7 – 4.2
Additives	Nil	Additives	Nil
Packing	228 kg.	Packing	220 kg.

ORGANOLEPTIC

Color	Golden Yellow
Flavor	Typical Ripe Totapuri mango
Taste	Wholesome and Characteristic of Totapuri Mango
Appearance	Homogenous & Thick
Impurities	Free from pieces of Mango stones Shreds of skin, pesticides residues and black and brown particles
Pulping	Passed through min 1/32" sieve

MICROBIOLOGY

Total Plate Count	Not More Than 10 CFU per g
Yeast and Mold count	Not More Than 10 CFU per g
E.coli	Absent
Coliform	Absent
Salmonella	Absent

PACKAGING

The Product is packed under complete sterile and hygienic condition in Pre-sterilized Aseptic bags with poly liner in Mild Steel Drums. Net Content for TMC 28° brix. is 228 Kg. & for TMC 21° brix. is 220 Kg. Loadability : 80 Drums in 20' FCL



Pink and White Guava Pulp and Concentrate



Specification of Pink and White Guava Pulp Physical, Chemical and Organoleptic Characteristics

T.S.S.	Min 9° Brix
Acidity (% as C/A)	Min 0.45% & Max. 0.55%
pH	< 4.0
Sieve Size	1/48"
Additives	Citric Acid
Pesticide Residue	Absent
Ascorbic acid (ppm)	Min 200
Appearance	Homogeneous liquid
Grits (Originated from fruits)	Less Grits & 100% grit free
Pulping Sieve Size	Passes through min 1/48" sieve
Colour	Milky White / Pink
Flavour	Typical Ripe Guava Flavour
Taste	Natural & Characteristic Ripe Guava Taste

Microbial Characteristics

Coli Form	Nil
TPC	< 10 CFU / g
Pathogen	Nil
Yeast	< 10 CFU / g
Mould	< 10 CFU / g

LOADABILITY 80 Drums/ 20 'FCL

Specification of White Guava Concentrate Physical, Chemical and Organoleptic Characteristics

TSS(AT 20° CELCIUS)	Min.20° Brix
Acidity (% as Citric Acid)	0.82-1.0%
pH	<4.0
Consistency	3.5-4 cm/30 Sec.(on Bostwick)

ORGANOLEPTIC

Colour	Creamy White
Flavour	Characteristic Ripe Guava Fruit
Taste	Wholesome and Characteristic of Ripe Guava
Appearance	Uniform, Homogenous, Smooth Thick Consistency, Free from Grit, Fibers
Pulping Sieve Size	Passes through min 1/48" sieve
Additives	Ascorbic Acid

PACKING SIZE / 1x 20' Ft Container Capacity :-

- a) 6 cans x 3.1 kgs / Carton / 1000 Cartons in 1 x 20 ft. FCL
- b) 4 cans x 5.25 kgs / Carton / 900 Cartons in 1 x 20 ft. FCL
- c) 1 x 210 kgs size Aseptic Bag in MS Drum / 80 Drums in 1 x 20 ft. FCL
- d) For Frozen Guava Pulp in poly liner in MS Drums Net Content is 215 kg





Tamarind Concentrate



Benefits and Uses of Tamarind
Tamarind Pulp has long been used for many medicinal purposes and continued to be used by many people in Asia, Middle East, Africa & America.

- Tamarind Pulp has more sugar and fruit acid per volume than other fruit.
- Chemically it contains Vitamin C, tartaric acid polysaccharide and oxalic acid.
- It is a tonic, carminative, laxative, digestive, febrifuge, refrigerant and antiseptic. It is very useful in bilious vomiting, febrile disorders and dysentery.
- The pulp of the fruit is stimulant to the liver and cures digestive disorders. It is also very useful in curing burning sensation of the hands and feet during autumn and spring seasons.
- The pulp of the ripe fruit is used in acute constipation and liver disorders like jaundice.
- Tamarind is used most frequently in tamarind juice which is a natural coolant for the body and enjoyed by many during these hot days.
- Tamarind pulp, being rich in Vitamin C, is valuable in preventing and curing scurvy. It is significant that tamarind does not lose its antiscorbutic property on drying as in case of other fruits and vegetables.



CHEMICAL CHARACTERISTICS

Name of the Product	Tamarind Concentrate
Botanical Name	Tamarindus Indica Linn
Variety	Indian
T.S.S	Min. 65° Brix
Acidity (% as Tartaric Acid)	11.0 ± 2.0
pH	2.3 ± 0.4

ORGANOLEPTIC CHARACTERISTICS

Colour	Chocolate Brown
Flavour	Characteristic of Tamarind
Taste	Fruity Odour of Tamarind
Appearance	Reddish Brown Viscous Liquid
Preservative	None
Sweetner	None
Ingredient statement	Natural, 100% extract of Tamarindus Indica Linn only
Application	Sauces, Fruit Juice Blends, Condiments, Seasonings, Acidifier, Preservative, Confectionery, Syrups, Health Drinks etc.

MICROBIAL CHARACTERISTICS

Total Plate Count	Max. 10 CFU per g
Yeast and Mould	Max. 10 CFU per g
E.coli	Nil

PACKING SIZE

PACKING SIZE : 1 X 20' Container Capacity
 a) 378 x 55 Kg PP Liner Bag in Food Grade HDPE Drum in 20 FCL
 b) 80X250 kg in PP Bag in MS Drum in 20 FCL





Banana Pulp / Puree



PRODUCT DESCRIPTION

Banana Pulp is extracted from selected varieties of Cavendish Banana Fruits. Fully matured fruit is transported to processing plant and ripened at control ripening chamber. Inspected, washed, screened, peeled out, crushed, deseeded, removed Impurities and foreign materials and de aerated. Product is commercially sterile and filled in aseptic bag as per International standard and under good manufacturing practices.



PHYSICAL AND CHEMICAL SPECIFICATION

DESCRIPTION	NATURAL BANANA PULP	ACIDIFIED BANANA PULP
T.S.S (%)	20 – 22° Brix	20 – 22° Brix
Acidity(%) (as citric acid)	0.22 - 0.30%	0.45 - 0.50% Maximum
pH	4.5 – 5.0	4 – 4.5
Consistency	6-10/30 Sec. (on Bostwick)	6-10/30 Sec. (on Bostwick)

ORGENOLEPTIC

Colour	Creamish White
Flavour	Typical Ripe Banana Fruit
Taste	Characteristic Ripe Banana Taste
Appearance	Homogenous, Creamy and Thick
Pulping	Passed through min. 1/32" sieve

MICROBIOLOGY

Total Plate Count	Not More Than 10 CFU per g
Yeast and Mold Count	Not More Than 10 CFU per g
E.coli	Absent
Coliform	Absent
Salmonella	Absent

PACKING : The Product is packed under complete sterile and hygienic condition in Pre sterilized Aseptic bags with poly liner in MS Drums Net Content is 215 Kgs
LOADABILITY - 80 Drums /20 'FCL

USES: Banana Pulp is used as a base raw-material for various Food Industry like
 • IN BAKERY – For manufacturing Fruit Bread, Cake, Muffin, Pipe Fillings, Icings
 • IN BEVERAGE & JUICE INDUSTRY – For manufacturing Milk Shake, Fruit Drink, Nectar
 • IN BAKERY INDUSTRY – For manufacturing Ice-cream, Milk Shake, Yoghurt
 • IN BABY FOOD INDUSTRY – For manufacturing product like Cereals, Baby Food etc.



Red Papaya Pulp & Concentrate



PRODUCT DESCRIPTION

The product is derived from fresh, sound, matured red papaya fruits, (not obtained from genetically engineered fruits) by mechanical process and is prepared by thermal treatment to render it "Commercially sterile" and packed aseptically, under hygienic conditions. The product is free from any additives and any pathogenic/spoilage micro-organisms.

PAPAYA PULP

PHYSICAL AND CHEMICAL SPECIFICATION

TSS(AT 20° CELCIUS)	Min 9° Brix
Acidity (% as Citric Acid)	0.45-0.50%
pH	<4.0
Consistency	15 cm/30 Sec. (on Bostwick)

ORGANOLEPTIC

Colour	Orangish Red/ Red
Flavour	Characteristic and Prominent flavor, free from any objectionable flavour
Taste	Wholesome and Characteristic of Ripe Papaya fruit
Appearance	Uniform, Homogenous, Smooth, Thick Consistency, Free from Grit, Fibers and any foreign matter
Pulping	Passes through 0.7 mm sieve

PAPAYA CONCENTRATE

PHYSICAL AND CHEMICAL SPECIFICATION

TSS(AT 20° CELCIUS)	25-26° Brix
Acidity (% as Citric Acid)	0.92-1.06
pH	3.90-3.97
Consistency	3.5-4 cm/30 Sec. (on Bostwick)

ORGANOLEPTIC

Colour	Orangish Red/ Red
Flavour	Characteristic and Prominent flavor, free from any objectionable flavour
Taste	Wholesome and Characteristic of Ripe Papaya fruit
Appearance	Uniform, Homogenous, Smooth, Thick Consistency, Free from Grit, Fibers and any foreign matter
Pulping	Passes through 0.7 mm sieve



Microbial Characteristics

Total Plate Count	Not More Than 10 CFU per g
Yeast and Mold Count	Not More Than 10 CFU per g
E.coli	Absent
Coliform	Absent
Salmonella	Absent

Packing :- The Product is packed under completed sterile and hygiene condition in Pre-sterilized Aseptic bags with poly liner in MS Drums Net Contents is 215 Kg(for pulp) and 228Kg (for concentrate).





Frozen Litchi Pulp



PRODUCT DESCRIPTION

'MANSA' Frozen Litchi Pulp is made from best quality litchis grown in Uttarakhand, Bihar & Foot Hill region of Himalayas of India. Selected and prime litchis are used for processing and hence we are able to preserve the original taste and nutritional quality with our freezing techniques.



PHYSICAL SPECIFICATIONS

Color	Natural & Characteristic Ripe Litchi Color
Taste	Natural & Characteristic Ripe Litchi Taste
Flavour	Typical Ripe Litchi Flavor
Texture	Homogenous Liquid
Foreign Matter	Nil
Maturity	Ripe
Rotten/Moldy Fruits	Nil
Style	Frozen
Preservation Process	Freezing
Sieve Size	1/32"

CHEMICAL SPECIFICATIONS

Brix	Min 15°
Acidity	0.50-0.60%
pH	3.5-4.0
Additive	Nil
Preservative	Nil
Pesticide Spray	Nil

MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count cfu/g	<10
Yeast Count cfu/g	<10
Mould Count cfu/g	<5
Coliforms	Nil
Insect/Rodent/Pest	Nil

PACKING

a) 55 KG HDPE Carboys b) 250 Kg Food Grade Liner In MS Drums c) 1 Kg X 16 Bags



PRODUCT DESCRIPTION

Mansa Tomato Paste is made from fresh, well ripe tomatoes having deep red colour from suitable varieties. Jadli Foods produces Tomato Paste exclusively from fresh tomatoes during tomato season only and process in our state-of-art plant in accordance with good manufacturing practices under stringent quality control.

PACKING :

The Product is packed under complete sterile and hygienic condition in Pre-sterilized Aseptic bags with poly liner in Mild Steel Drums Net Content is 228 Kg.

LOADABILITY : 80 Drums /20 'FCL



ORGANOLEPTIC CHARACTERISTICS

Color	Deep Red
Taste	Wholesome and Characteristic
Flavor	Typical Ripe Tomato
Appearance	Homogenous and Paste

CHEMICAL CHARACTERISTICS

Brix	Min 28°Bx
Acidity(% as Citric Acid)	1.9-2.7%
pH	4.0-4.2
Consistency	5.5-6.0 cm/30 Sec (on Bostwick)
Specks/10g	Brown Specks:- 03-04 Nos./10g Black Specks:-NIL
Color Value	a/b :- 2.0-2.2

MICROBIOLOGY

TPC (CFU/g)	<10
Yeast Count (CFU/g)	<10
Mold Count (CFU/g)	<10
Coliforms	ABSENT
Pathogen	ABSENT



Frozen Pulps and IQF Fruit Dices



**FROZEN
FRUIT
PULP**

PACKING DETAILS

- 1) 16 x 1 Kg Per Carton
- 2) 200 Kg in Double Layered LDPE in MS Drums
- 3) 2 x 12.5 Kg Slabs Per Carton

Loadability : 24 MTs Per 40 ft Reefer Container

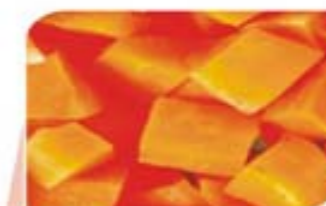
Storage Temp. : -18° C Max

Attractions of Frozen Pulp :

- Original taste, flavour and nutritional value of product is preserved.
- Free from Preservatives.
- Off-season availability of products.
- Safe and hygienic product

All Frozen Products in Jadli Foods (India) Pvt. Ltd. prepared by :

Thorough washing, thermal treatment (Enough to deactivated oxidation enzymes, rapid frozen, and packaged in good manufacturing practices and hygienic condition according to Food Safety Standard Authority Act-2006 (FSSAI)



Particulars	Alphonso Mango Dices	Totapuri Mango Dices	Red/Yellow Papaya Dices
PHYSICAL SPECIFICATIONS			
Color	Bright Yellow	Bright Yellow	Clean, Uniform Red Papaya
Taste	Typical Ripe Mango Taste	Typical Ripe Mango Taste	Typical Semi-Ripe Papaya Taste
Flavour	Typical Ripe Mango Flavor	Typical Ripe Mango Flavor	Typical Semi-Ripe Papaya Flavor
Texture	Firm before thawing	Firm before thawing	Firm before thawing
Presentation/Dice Chunk Size	6X6mm/10X10mm/15X15mm	6X6mm/10X10mm/15X15mm	6X6mm/10X10mm/15X15mm
Foreign Matter	Nil	Nil	Nil
Maturity	Ripe	Ripe	Semi-Ripe
Rotten/Moldy Fruits	Nil	Nil	Nil
Style	Frozen	Frozen	Frozen
Preservation Process	Freezing	Freezing	Freezing
Defects:- Blemish	Max5/10kg	Max5/10kg	
CHEMICAL SPECIFICATIONS			
Brix	Min 9°	Min 9°	Min 8°
Acidity	0.8-1.6%	0.8-1.6%	0.10-0.24%
ph	3.5-4.0	3.5-4.0	4.5-5.0
Additive	Nil	Nil	Nil
Preservative	Nil	Nil	Nil
MICROBIOLOGICAL SPECIFICATIONS			
Total Plate Count cfu/g	<10,000	<10,000	<10,000
Yeast and Mould Count cfu/g	<1000	<1000	<1000
Coliforms	Absent	Absent	Absent
Insect/Rodent/Pest	Nil	Nil	Nil



IQF VEGETABLE



PRODUCT DESCRIPTION

Only selected fresh vegetables are used as raw material for processing of IQF Vegetables.

This process allows preservation of taste, texture and nutritional values. The beneficial effects of freezing combines low temperatures at which microorganism activity is halted, chemical reactions are slowed down and cellular metabolic reactions are delayed.

The process of IQF is very prominent as this process takes very less time in comparison with other methods of freezing. Ice crystal formation is smaller and mouthfeel is better in IQF Products.



Particulars	Cauliflower	Green Peas	Sweet Corn	French Beans
PHYSICAL SPECIFICATIONS				
Color	Bright and Uniform Creamy White	Full Uniform Green	Golden Yellow	Fine, Regular Green color
Taste	Characteristic of Cauliflower	Characteristic Natural pea taste	Characteristic Sweet in taste	Typical of Green beans
Flavour	Typical of Cauliflower, free from objectionable flavour	Typical of Green Peas without any foreign odours	No Off-flavor	No Off-flavor
Texture			Soft tender juicy	
Presentation/Dice Chunk Size	20-40mm/30-50mm/40-60mm	7 -9 mm Diameter	Min 5mm-Max 8mm	2-3.5 cm/6-10 cm/ 7-12cm
Foreign Matter	Nil	Nil	Nil	Nil
Maturity		Delicate and tender	No under matured or over matured	
Rotten/Moldy Fruits	Nil	Nil	Nil	Nil
Style	Frozen	Frozen	Frozen	Frozen
Preservation Process	Freezing	Freezing	Freezing	Freezing
Defects:- Blemish	Non-existence	Non-existence		
Broken Pieces	Non-existence			
Slight Color changed Beans				Max 2% by weight
Serious Color changed Beans				Max 1% by weight
Blond Peas		<1%		Non-existence
Blemish Peas		<2%		
Pea Fragments		5%		
CHEMICAL SPECIFICATIONS				
Brix			10-13*	
Acidity				
ph				
Additive	Nil	Nil	Nil	Nil
Preservative	Nil	Nil	Nil	Nil
Pesticide Spray	Nil	Nil	Nil	Nil
MRL				As per Standards
MICROBIOLOGICAL SPECIFICATIONS				
Total Plate Count cfu/g	<10,000	<5,000	<10,000	<10,000
Yeast and Mould Count cfu/g	<1000	<50	<1000	<1000
Coliforms	Nil	Nil	Nil	Nil
Salmonella	Nil	Nil	Nil	Nil
Insect/Rodent/Pest	Nil	Nil	Nil	Nil

Note: - IQF Mix Veg can be had as per Customer Requirements with 3 and 4 vegetables mixed including Sweet Corn, French Beans, Carrot, Broccoli, Green Peas and Cauliflower.

Packing : 400g, 1kg and 30 kg



Baked Stable Fruit Jams & Tutti Fruity



Specification of Assorted Fruit Jams

Ingredients	Fruit Pulp (45%), Sugar, Citric Acid, Pectin, Permitted Class II preservative.
Use	Ideal for bakeries Industrial purpose.
TSS	Min. 65° Brix
Acidity	0.68%
Packing	(a) 6cans x 4 kgs per carton (b) 2pale (plastic buckets) x 15 kgs per carton (c) 4 x 5kgs in HDPE per carton
Pesticides Residue	Absent
Varieties	Mixed Fruit, Pineapple, Strawberry, Apricot, Apple, Mango & Orange
Storage Condition	Should not be exposed to direct sunlight or moisture.
Quantity per FCL	(a) 900 Cartons (b) 635 Cartons (c) 900 Cartons

Specification of Tutti Fruity (Glaced Papaya)

Ingredients	Papaya pieces, Sugar and Citric Acid	
Use	Ideal for decoration and for filling in Pastries, Cakes, Ice-creams, Breads, Biscuits etc.	
Packing	In Cartons, Each carton to contain 15 kgs (net wt.) of Tutti Fruity.	
Specifications	Min. 70° Brix	
Quantity per	FCL 1300 Cartons.	
Colours	As per details given below	
COLOURS	COMMON NAME	E-CODE
RED	CARMOSINE	E-124
ORANGE	SUNSET YELLOW	E-110
YELLOW	TARTRAZINE	E-102
GREEN	FAST GREEN FCF	E-143





'MANSA' Fruit Jams are made from select variety of fruits. These are processed using advanced technology under stringent, hygienic and quality control. These tempting and mouth-watering jams are available in variety of flavors and attractive packing designs and sizes. These can be eaten with bread , chapattis, custards and puddings and are a huge hit among kids.



VARIETY

- Mix Fruit Jam • Mango Jam
- Apricot Jam • Strawberry Jam
- Pineapple Jam • Apple Jam
- Raspberry Jam • Fig Jam
- Plum Jam • Orange Marmalade

PACKING :

- a) 200g X 12 Glass Bottles
- b) 500g X 12 Glass Bottles
- c) 1Kg X 12 HDPE Jars
- d) 5 Kg X 4 HDPE Jars
- e) 4 kgX 6 CANS
- f) 15 kg X 2 PALE
- g) 15g X 200 Sachets x 4 inner box



PICKLE & CHUTNEY



'MANSA' brings a variety of Pickles and Chutney. The pickles are made of sorted fruits and vegetables and authentic spices. The traditional taste is retained while processing in advanced technology with stringent hygienic and quality control.

Experience the taste and the spark our pickle creates with every meal or snack.

'MANSA' Mango Chutney comes in the range of Sweet Mango Chutney and Hot and Sweet Mango Chutney. These add extra taste to the meals.

Variety of Pickles :

Mixed Pickle, Mango Pickle, Lime Pickle, Green Chilli Pickle, Chilli Lime Pickle, Garlic Pickle, Ginger Pickle, Stuff Red Chilli Pickle and etc.

Packing :

- a) 400 g X 12 Glass Jar/Carton
- b) 400 g X 12 PET/Carton
- c) 1 Kg X 12 In Plastic Jar/Carton
- d) 5 Kg X 4 In Plastic Jar/Carton
- e) 20/40 Kg HDPE Food Grade Carboys

Variety of Mango Chutney :

- a) Sweet Mango Chutney
- b) Hot and Sweet Mango Chutney

Packing :

- a) 500 g X 12 PET/Glass bottles
- b) 1 Kg X 12 PET
- c) 5 Kg X 4 PET
- d) 20 Kg/40kg HDPE Carboys





KETCHUP, SAUSES, VINEGAR, SQUASH & SYRUP



Come and experiment 'MANSA' range of Tomato Ketchup and Sauces. 'MANSA' Tomato Ketchup is sweet and tangy, made with finest quality of tomatoes and zestful spices and condiments. Feel the twang in every bite of snacks, noodles and pizza topped with 'MANSA' Green Chilli Sauce, Red Chilli Sauce, Tomato Ketchup, Soya Sauce and Vinegar.



Packing :

- a) 1 Kg X 12 Nos.Bottles per Carton
- b) 700 g X 12 Nos.Bottles per Carton
- c) 500 g X 12 Nos.Bottles per Carton
- d) 200 g X 24 Nos.Bottles per Carton
- e) 650 ml X 12 Nos. Bottles per Carton
- f) 180 ml X 24 Nos. Bottles per Carton

Glimpse of Ketchup, Sauces and Vinegar :
Tomato Ketchup, Green Chilli Sauce , Red Chilli Sauce, Soya Sauce, Hot and Sweet Sauce and Vinegar(White/Black).

We offer a range of Squashes and Syrups to beat the thirst and heat. These are of finest quality, refreshing. Feel the immense pleasure of Jadli Foods Squashes and Syrups in every sip.

Varieties of Squashes : Orange, Litchi and Lemon
Varieties of Syrups:- Rose and Khus Syrup

Packing :
750 ml X 12 Bottles per Carton





CANNED PRODUCTS



'MANSA' makes a variety of delicious and tempting canned food products. The raw materials selected are of best quality which are sorted and graded during processing. Rich taste and flavor combined with excellent nutritional quality is the secret of our canned products.

Varieties : Amla Murabba , Apple Murabba, Fruit Titbits, Fruit Cocktail, Sweetened Alphonso Mango Pulp, Sweetened Kesar Mango Pulp, Alphonso Mango Slice in syrup, Tomato Paste, Sarson Ka Saag, Pineapple Slice in syrup, Fruit Cocktail and etc.

Packing :

- a) 6 cans X 3.1 Kg
- b) 6 cans X 850 g
- c) 12 cans X 450 g



MANSA[®]
Nature's Gift



JADLI

*Quality &
Reliability*

www.jadlifoods.com





JADLI FOODS (INDIA) PVT. LTD.

An ISO 22000:2005 Certified Company

(Govt. Recognised Star Manufacturer Export House)

Admn. Office : 219, R.G. Complex-II, Plot No. 5, Sector-14, Rohini, Delhi-110085, INDIA

☎ 0091-11-27555459, 27555460, 27555461

✉ 0091-11-27555462

✉ info@jadlifoods.net

🌐 www.jadlifoods.com

North Unit : Delhi Dehradun National Highway, Bhagwanpur, Roorkee,
Uttarakhand, India • Tel. : 0091-1332-235332/333

South Unit : 35/3B Akalapuram Kottapeta Village, Krishnagiri,
Tamil Nadu-635001, India • Tel. : 0091-4343-233730

