



MANGO PUREE

Aseptic - All Natural - No Sugar Added

Mango brings lush tropical flavor, natural sweetness, and smooth body to a wide range of formulations. Our aseptic Mango Purée blends Alphonso mango with mango to create a rich, full-flavored purée with no stringiness and no lingering aftertaste. It works especially well in beverages, smoothies, desserts, sauces, confections, and other tropical-forward applications.

Technical Specifications:

Ingredients: Alphonso Mango, Mango

Allergens: None

Color: Bright to darker yellow

Flavor: Strong, sweet mango flavor with no after-notes

Brix: 16–18

pH: 3.8–4.3

Pack: 40 lb. bag-in-box or 400 lb. drum

Shelf Life: 1 Year

After opening: Keep refrigerated and use within 10 days.

Metal Detection: Ferrous: 2.0 mm, Non-Ferrous: 2.8 mm, Stainless Steel: 3.5 mm

Pairings

Mango has a naturally rounded tropical character that works well with both bright and creamy flavors.

Passion fruit, pineapple, lime, blood orange, ginger, coconut, peach, banana, guava, chili, vanilla, and citrus-forward hops are especially strong partners.

Use citrus or passion fruit to sharpen and brighten the profile, coconut or banana for something softer and creamier, and ginger or chili when you want more contrast. In beer, mango also pairs naturally with tropical hop varieties such as Citra, Simcoe, Cascade, and Galaxy.

Suggested Dosing

For beer and fermented beverages, start at approximately 0.5–1.25 lb. of mango purée per finished gallon and adjust for the desired fruit intensity. This range aligns with commercial mango-purée guidance for brewing applications.

For RTDs, smoothies, juices, sauces, desserts, and other applications, start with a pilot formulation and adjust based on how prominently mango should contribute flavor, sweetness, color, and body.

Use less when mango is supporting other tropical or citrus flavors. Use more when mango is intended to lead the finished profile.

Pilot testing is recommended before scaling to evaluate Brix, pH, viscosity, haze, filtration, mouthfeel, and finished-product stability.



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