



MANGO

Varieties and Products

Discover the vibrant world of premium mangoes and mango-based products from Thailand, Vietnam, India and Pakistan.

www.khumsubtrading.com



ORIGIN INDIA

Indian mangoes come in various shapes, sizes and colors. When it comes to flavor, aroma and taste, there is a wide variety to choose from.

Alphonso Maharashtra



The 'King of Mangoes' from Konkan stands out with its vibrant hue, wholesome aroma, and rich, fiberless pulp, offering a perfect blend of sweetness and tang.

Bhagalpuri Zardalu Bihar



It is creamy yellow coloured, obliquely shaped fruit, with enticing aroma. It has a pleasant flavor, sweet taste and has moderately abundant juice.

Malihabadi Dusseheri Uttar Pradesh



Grown along the Gomti River, Malihabadi Dusseheri is known for its fiberless flesh and delightful flavor, thanks to the region's unique soil.

Malda Khirsapati West Bengal



Grown in Maida region, it is oval in shape with yellowish-green colour. The taste is very sweet and the flavor is characteristically pleasant.

Banaganapalle Andhra Pradesh



Oblique to obliquely oval, shining golden yellow colour with sweet, meaty and fiberless flesh, It is known for its pleasant and delightful flavor.

Appemidi Karnataka



Grown mainly in Shimoga district, these fragile, low-fiber fruits are sour and often used for pickles, with latex aroma distinguishing sub-varieties.

ORIGIN INDIA

Laxman Bhog
West Bengal

Grown in Malda, West Bengal, it has thick yellow-green skin, orange-yellow flesh, and a sweet, pleasant flavor.

Marathwada Kesar
Maharashtra

Grown in Marathwada, it has the highest soluble solids among Indian mangoes and is called Kesar Mango for its saffron-like taste.

Fazli
West Bengal

Grown in Malda, West Bengal, this large mango has light yellow, firm, juicy flesh with a sweet taste and pleasant flavor.

Kuttiattoor
Kerala

Popular in Kannur, Kerala, it is known for its orange-yellow flesh, rich taste, balanced texture, and medium juiciness.

Gir Kesar
Gujrat

Grown in Junagadh, Gir Kesar mangoes are known for their saffron-colored pulp, distinct taste, rich aroma, and sweetness.

Rataul
Uttar Pradesh

It is medium-sized fruit with distinct aroma and taste. The fruit is very sweet and delicious.

Mango Variety	Origin / Region	Appearance	Taste Profile	Season
Alphonso (Hapus)	Maharashtra (Ratnagiri, Devgad)	Bright yellow, saffron hue, medium	Rich, non-fibrous, sweet aroma	April - June
Banganapalle	Andhra Pradesh	Large, golden-yellow, smooth skin	Sweet, firm flesh, low fiber	April - July
Laxman Bhog	West Bengal (Malda)	Medium-sized, golden yellow	Sweet and juicy	June - July
Malda (Khirsapati)	West Bengal	Medium to large, greenish-yellow	Very sweet, less fibrous	June - July
Rataul	Uttar Pradesh	Small, pale yellow	Intensely sweet, aromatic	June
Malihabadi Dusseheri	Uttar Pradesh (Malihabad)	Medium, greenish-yellow	Sweet, soft pulp, aromatic	June - July
Appemidi	Karnataka (Western Ghats)	Small, green, aromatic	Used for pickling (raw)	April - May
Bhagalpuri Zardalu	Bihar	Small to medium, golden-yellow	Sweet, fibrous, aromatic	May - June
Gir Kesar	Gujarat (Gir)	Bright orange pulp, medium size	Sweet, juicy, saffron-like aroma	April - June
Marathwada Kesar	Maharashtra (Marathwada)	Similar to Gir Kesar, orange-yellow	Sweet, juicy	April - June
Kuttiattoor	Kerala (Kannur)	Medium, reddish blush	Balanced sweetness, fibrous	May - June
Fazli	West Bengal, Bihar	Very large, greenish	Sweet and tangy, fibrous	July - August



ORIGIN PAKISTAN

The Mango Fruit is native to Pakistan. Mango is Pakistan's 2nd largest fruit crop. Pakistan is the 6th largest producer of Fresh Mango in the world and the 4th largest exporter.

Sindhri Mango



Origin: **Sindh**
 Color: **Bright yellow**
 Taste: **Sweet, creamy and aromatic**
 Season: **April - August**

Chaunsa Mango



Origin: **Punjab**
 Color: **Golden yellow**
 Taste: **Intensely sweet and juicy**
 Season: **May - August**

W. Chaunsa Mango



Origin: **Punjab**
 Color: **Pale yellow**
 Taste: **Super sweet, soft and fiberless**
 Season: **May - August**



ORIGIN PAKISTAN

The main mango-growing districts in Pakistan are Multan, Bahawalpur, Khanewal, Sahiwal, Muzaffar Garh, Sadiqabad, Rahim Yar Khan, Vehari, Dera Ismail Khan, Mirpur Khas, Tando Allah Yar, Khairpur, Sanghar, Naushero Feroz and Matiari.

Anwar Ratol Mango



Origin: **Punjab**
Color: **Yellow with a hint of green**
Taste: **Richly sweet with a smooth texture**
Season: **May - August**

Dussehri Mango



Origin: **Punjab**
Color: **Yellow - green**
Taste: **Sweet and aromatic**
Season: **June - August**



ORIGIN THAILAND

Thailand is one of the world's top producers and exporters of mangoes, known for both quality fresh fruit and a wide range of value-added mango products. With year-round availability and multiple native varieties, Thai mangoes are popular in fresh, frozen, preserved, and processed forms.

Nam Dok Mai



Keo Savoy



Chok Anan



Maha Chanok



Kaew

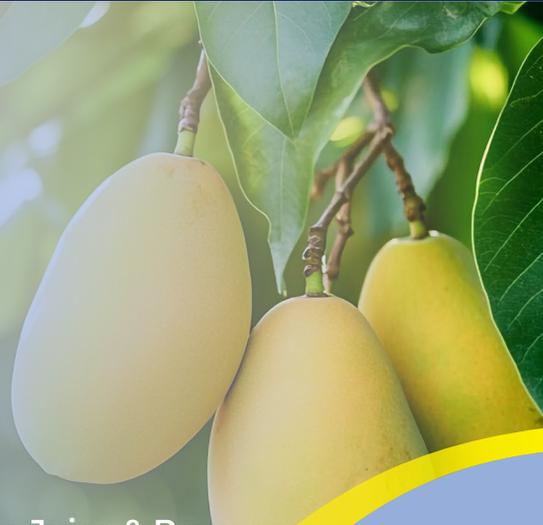


Variety	Taste & Use	Season	Notes
Nam Dok Mai	Sweet, fragrant, premium dessert	Mar – Jun, Oct – Dec	Top export variety, soft flesh
Keo Savoy	Sour, crunchy green mango	Jan – Apr	Used in salads & pickles
Chok Anan	Mildly sweet, "honey mango"	Dec – Feb	Dual-purpose (ripe/green)
Maha Chanok	Sweet, aromatic, reddish skin	Apr – Jun	Premium, long shape
Kaew	Crunchy, sour green mango	Mar – Jun	Ideal for pickle & preserved



ORIGIN THAILAND

Famous Mango Products from Thailand



- Fresh Mango**
 Whole ripe or green mango (Nam Dok Mai, Kaew, Chok Anan, Keo Savoy).
 Pre-sliced or peeled for ready-to-eat markets
- Frozen Mango (IQF)**
 Frozen mango cubes, slices or puree.
 Long shelf life, ideal for smoothies, baking, and foodservice
- Dried Mango**
 Soft dried mango (sweetened or natural).
 Popular retail snack in resealable packs
- Canned Mango**
 Mango slices or cubes in syrup or juice Available in both ripe and green mango options
- Mango Puree & Concentrate**
 Used in beverages, ice cream, bakery fillings, and baby food. Available in bulk packaging for industry use
- Mango Juice & Beverage**
 100% juice, nectar, and mango-flavored drinks. Often made from Nam Dok Mai or puree
- Pickled Mango (Kaew & Keo Savoy)**
 Preserved in brine or vinegar
 Crunchy and tangy, perfect for Asian cuisine and snacking
- Preserved Sweet Mango**
 Sugar-soaked mango strips or chunks (from Kaew or Chok Anan).
 Often packed in clear bags or vacuum packs
- Mango Powder**
 Spray-dried mango powder. Used in drinks, supplements, seasonings, and instant desserts
- Mango Snacks & Sweets**
 Mango jelly, mochi, mango-flavored chips, mango bars



ORIGIN VIETNAM

Vietnamese mangoes are gaining global popularity for their sweet, juicy flavor and exceptional quality. Known for their vibrant yellow-orange color and tender texture, mangoes are exported to many countries.

**Keo
Mango**



**Cat Chu
Mango**



**Hoa Loc
Mango**



**Thai
Mango**



Variety	Taste	Season	Notes
Keo Mango	Thick, minimal fiber	Jun – Sep	Ideal for processing
Cat Chu Mango	Sweet, aromatic	May – Sep	Enjoyed fresh or used in various dishes
Hoa Loc Mango	Sweet, fragrant	Mar – Jul	Known for thick flesh
Thai Mango	Firm, low fiber	Apr – Aug	Large and beautifully yellow



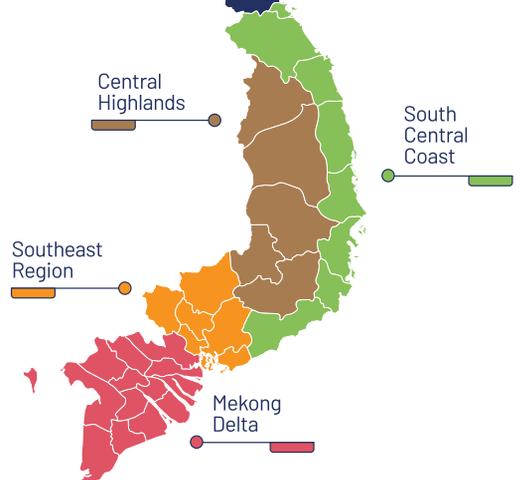
ORIGIN VIETNAM

Vietnamese Mango Products

- Frozen Mangoes
- Dried Mangoes
- Mango Juice
- Mango Puree
- IQF Mangoes



Mango Growing Regions in Vietnam



HOW WE WORK

Supplier identification

Supplier capability analysis, audits and selection

Sample qualification, negotiations

Quality control and production visit

Supply chain management following shipment FCL/LCL



PRODUCT & SERVICE OFFERING

We take pride in collaborating with quality producers, compliant with established standards and certifications for our extensive product offering in factory or private label:



Customized packaging solutions

Our clients have the choice to source packed items in the factory label or with a private label. For each packaging solution we are able to offer sustainable options.



- ◆ Rice
- ◆ Canned Fish & Seafood
- ◆ Canned Fruits & Vegetables
- ◆ Condiments
- ◆ Beverages
- ◆ IQF Fruits & Vegetables
- ◆ Frozen Fish & Seafood
- ◆ Frozen Raw & Cooked Chicken



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