



## mango BIO

Great quality organic mangoes created by vacuum drying. This modern and advanced technology produces fruit that is uniquely crunchy, but also has a better taste, appearance and texture than freeze dried. The fragrance is also much more pronounced, as well as the natural and long-lasting colour characteristic of mangoes.

### used for:

muesli  
breakfast products  
confectionery  
bakery products  
foods for children over 3 years of age

snacks  
ice cream & desserts  
prepared meals  
survival food  
food for animals

### advantages:

high quality  
natural taste, appearance, colour  
intense aroma

full nutritional value  
no unnecessary ingredients  
low bulk weight – good performance

### available forms:

doypack Puffins, private label, bulk, grit, powders

### technology:

vaccum drying technique

### ingredients:

100% mango

### origin:

Burkina Faso

\*depending on the supplies

### certificates:



Any questions? Write or call!  
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