



*"Nam Dok Mai"*  
from Thailand



*"Alphonso"*  
from India



*"Carabao"* from the Philippines

*What is your favourite?*



*"Kesar"*  
from India



*"Tommy Atkins"*  
from South America



**Mangolicious**

*The world of natural mango flavours*



## Taste the difference

Everybody loves mangoes.

This trendy superfruit comes in a multitude of tastes and is already the second most popular exotic fruit after the banana.

It continues to increase in popularity throughout the world. The delicious mango is mostly grown in India, the Philippines, South America and Thailand. India alone has more than 1000 varieties. The most popular are currently “Alphonso”, “Kesar”, “Tommy Atkins”, “Nam Dok Mai” and “Carabao”. All of them are quite different in taste. Some are sweet with a touch of peach or coconut, while others offer citrus or flowery notes. Every country has its own special favourites.

Silesia recently initiated a research project analysing the sensory profile of mangoes from various origins.

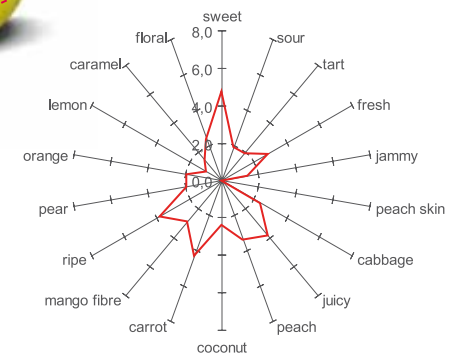
Based on this knowledge we have created unique sort-specific mango flavours.

Develop your new exciting product with a special mango twist.

*Get in touch with Silesia  
to taste the difference.*



*Thailand*



## “Nam Dok Mai” from Thailand

Sweet and juicy with a hint of peach – that’s the delicious character of the “Nam Dok Mai” mango.

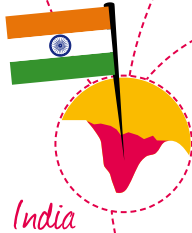
In contrast to the Europeans, the Thais prefer their mangoes unripe and green

with a taste similar to apple. In Thai cuisine “Nam Dok Mai” is used as a dip for meat products.

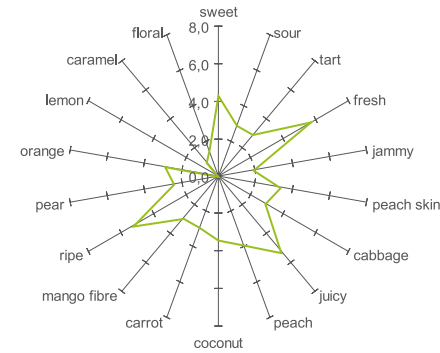
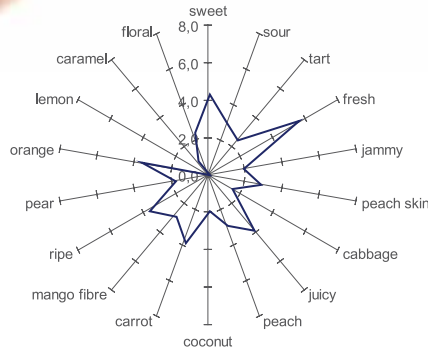
The fruit has a yellow/ green colour and is smaller in size than other mangoes.







India



Silesia



Philippines



## "Alphonso" from India

A fresh taste combined with juicy and sweet notes and a hint of orange – the "Alphonso" mango.

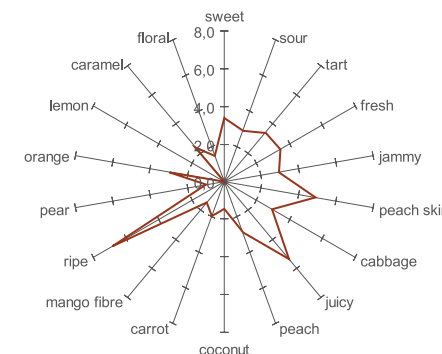
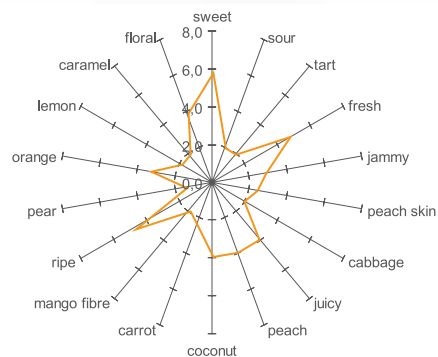
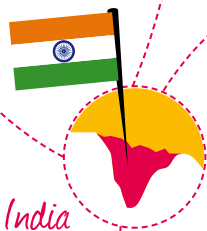
Because of its incomparable taste it's the most popular freshly-eaten fruit in India.

"Alphonso" is primarily grown in the areas of Ratnagiri and Pune. The fruit has a bright yellow/ orange colour.

## "Carabao" from the Philippines

Juicy and fresh with slightly ripe notes – the "Carabao" mango. It's popular because of its smooth fruit pulp without any fibre.

Traditionally most fruit juices, dried fruits and fruit pulps are made from this mango type. The "Carabao" mango is yellow in colour when ripe.



## "Kesar" from India

A unique sweet taste, juicy and ripe, with a slight peach note – that's the delicate character of "Kesar".

This Indian variety, mostly grown in the state of Gujarat, is the queen of mangoes. It is characterized by a golden colour with a pink touch.

## "Tommy Atkins" from South America

Ripe and juicy with peach-skin notes – that's the popular profile of "Tommy Atkins". Europeans, in particular, love its taste. "Tommy Atkins" is the most exported

mango. Its firm texture makes it a good choice for salads and chutneys. Ripe fruits turn from green to a bright red colour.