



FRUITS PUREES | CONCENTRATES
IQF & FRESH FRUITS





About us

SKOT INDIA is a leading manufacturer in the Fresh Fruit Pulp, Puree and Concentrate as well as IQF Products. Our network is well established throughout the World. The management team of SKOT INDIA has over **5 Decades** of experience in Fruits Business. For long now we have been delivering the best of nature's bounty, freshness and goodness preserved intact to country across the Globe. We are one among the leaders of manufacturers in India.



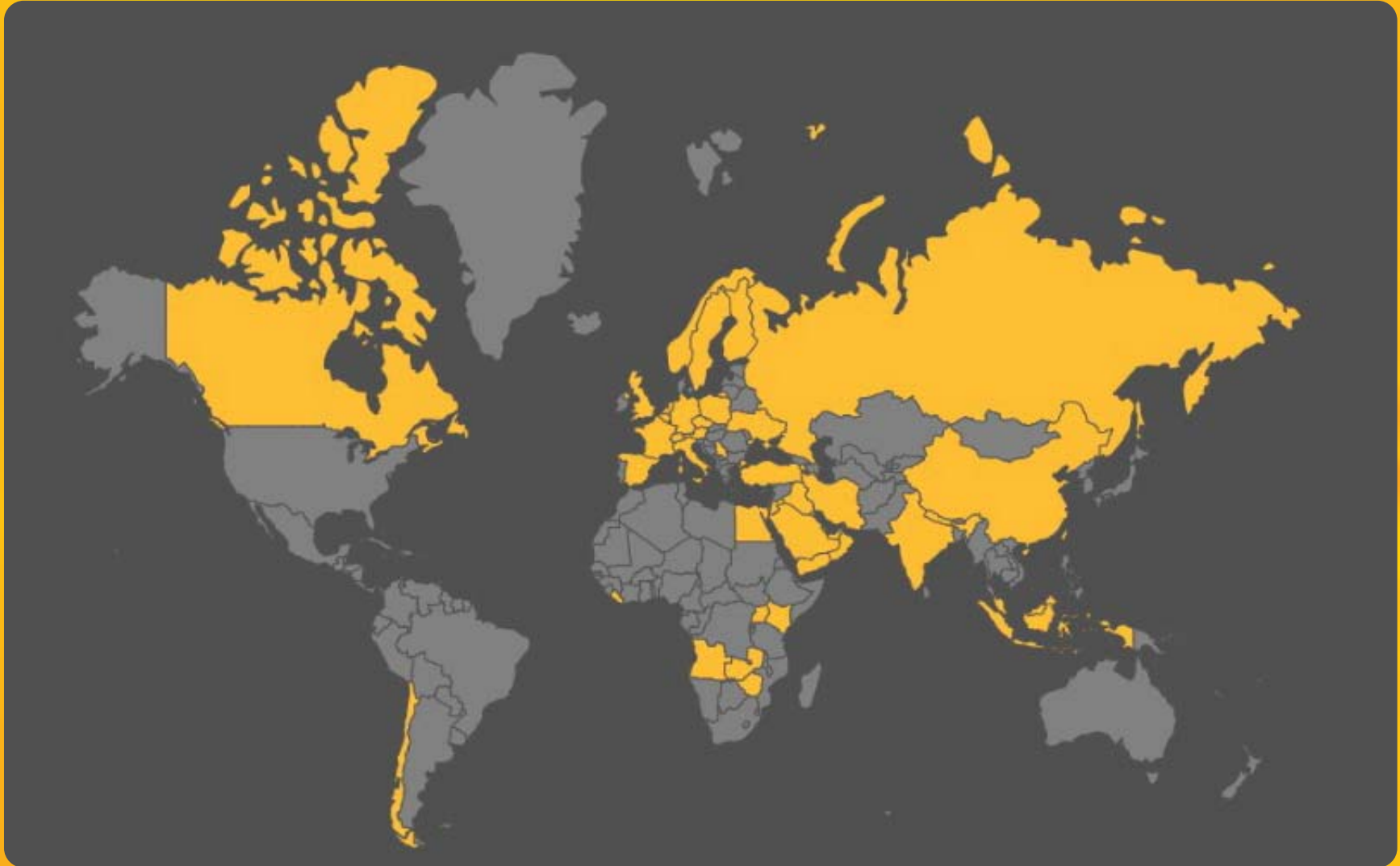
Strategy

SKOT INDIA's strategy is aimed at permanent improvement of product quality, expansion of market and ensuring of respectable presentation of Indian manufacturer in the international market. SKOT INDIA's management guarantees the availability of required resources and is responsible for implementing strategies to ensure quality and safety of the product.



Our Market Presence

The company with highest International Standards ISO 22000 ICB Quality. Conformity to the international standards allows the competition in the foreign market with the most known brands of Manufactures. Among our achievements are as well our highly qualified staff and numerous awards at international exhibitions.





Our Strength



Delivery in the
Shortest Possible Time



Customer Desired
Packaging and Size



Different Terms
of Payment



The Most
Affordable Price



Quality Control &
Quality Assurance



Sustainable
Supply



Why you Choose US?

SKOT INDIA has developed strong mutual bonds with the fruit growers from whom we receive early and reliable signals and actionable inputs regarding the crop

We possess a strong technical and quality team with a great depth of knowledge of the industry.

We have also been standing on the epitome of the industry for more than a decade to unfaltering efforts in production and client satisfaction. We have developed and maintained relations with reputed organizations worldwide. Our prominent efforts are evident from our unyielding work and we strive to upgrade our performance on a regular basis. Our motto is to put our client's needs before all our duties, which is why we ensure customized solutions to very specific needs of our clients through constant communication and support.

SOURCING THE BEST FRUITS FOR YOU

Thanks to our carefully-cultivated international network of growers, suppliers and partners, we are always on the leading edge of new developments in fruit and technology. As a result, we deliver tomorrow's trends, today

STANDARDIZED PREMIUM PRODUCT QUALITY

An unwavering commitment to quality assurance testing is core to who we are and what we do. And our corporate philosophy prioritizes agility. Thanks to our carefully cultivated and wholly trusted global network of fruit suppliers, we can source best-quality fruit to fulfill a customer request from 'small batch' to 'tanker load'.



Quality Commitment

SKOT INDIA adheres to internationally benchmarked quality and regulatory standards prescribed for the food processing industry. We are certified by Apeda, FSSAI, Halal, FSSC 22000. Aware of country-specific regulations, we ensure our products and facilities are appropriately certified. Customization is a key component of our account management competency. We have in place the expertise and capacity to meet our customers' precise requirements and individual specifications.

SKOT INDIA owns and operates state of art, integrated food processing establishments at strategic locations across India. All critical machineries like carcass dressing lines, offal processing equipment's, refrigeration and rendering machineries are sourced from verified suppliers internationally from USA, Europe, Australia and New Zealand. These have helped design and build the infrastructure in line with the most stringent EEC and US FDA standards.

Our manufacturing facilities have been certified for stringent quality and food safety systems under: ISO 9001:2008-certified Quality Management System (QMS) it ensures we deliver quality products consistently to our customers on time.

Food Safety Management System (HACCP) standard i.e. FSSC 22000:2013 (Food Safety System Certification). This certification is recognized by the Global Food Safety Initiative (GFSI) and demonstrates our company's robust Food Safety Management System that meets the requirements of customers and consumers. ISO 14001:2004 (Environmental Management System) and OHSAS 18001:2007 (Occupational Health and Safety Management System).

Our adherence to strict International Quality Standards has enabled us to become India's leading exporter.



Our Farms

SKOT INDIA is a vertically integrated with own mangoes farms backed up with Own Farms & Contract Farms. SKOT INDIA has possession of more than 800 hectares of mango farms, more than 1000 hectares of contract farmers and apart from this our direct connections with farmers of more than 3000 hectares in South India since few decades gives us the liberty to service our clients with world class produce in high volumes with extremely competitive prices & traceability.

These factors have led major Juice factories & Retail Giants in India & Worldwide to partner with us.

And Even Today We Are Hungry To Grow Even Further To Achieve Highest Standard In Quality. At SKOT INDIA We Work To Deliver The Worlds Freshest, Choicest, And Juiciest Produce To Discerning Client across India and Globally. Whether You Are Looking For Deliciously Sweet Mangoes That Are As Delectable As When They Were Picked, Gloriously Tasty Pineapples That our Customers Will Want To Savour Again And Again, Or The Exotic Sweetness Of Watermelons, SKOT INDIA is Your Supplier Of Choice.



Our Company

SKOT INDIA is a vertically integrated Organisation where in all of its **Mango Fruits** raw material come from its own farms as well as contracted farms. The company is under the able stewardship of professionals with rich business acumen and ample experience in the fruit processing industry.



The Infrastructure

The Manufacturing Facilities is based in Chittoor Andhra Pradesh in the heart of Mango Fruit belt of radius of 100kms. The Factory is built on the plot of 10 hectares.

The Facilities include

- Fully covered furnished warehouse of area 80, 000 sq. ft.
- 70,000 sq. ft. area of ripening chambers
- 25,000 sq. ft. area of Main Process Building.
- 3000 sq. ft. area of Administrative Building



Our Production Capacities

Mango Pulp

- Aseptic 10 MT/hr. 240 MT/Day - 11,000 MT/Season
- Canning 3 MT/hr. -60MT/Day - 3000 MT/Season

Mango Concentrate

- Aseptic 5 MT/hr. 100 MT/Day – 3500 MT/season



Our Certificates



FSSC



TUV | SUD



HACCP



FSSAI



HALAL



APEDA

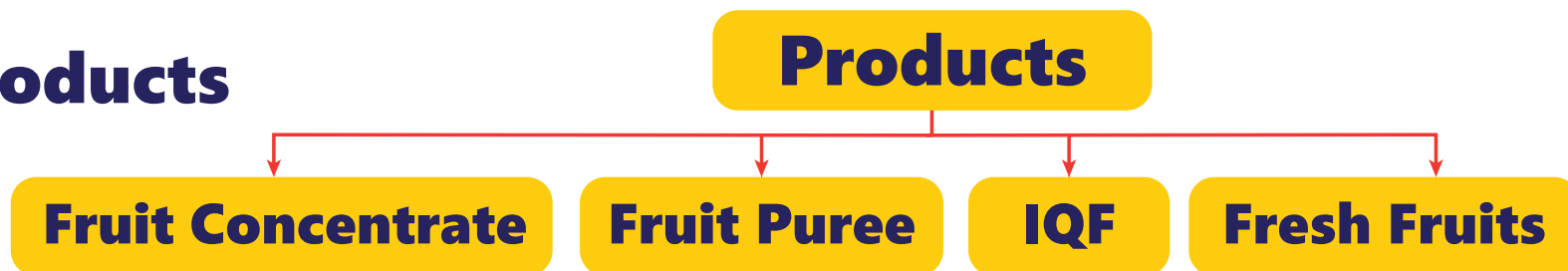


Star-K Kosher Certification

KOSHER



Our Products



Fruits Concentrate

Totapuri Mango Concentrate

Totapuri Mango is one among the varieties of Mango which has been especially hand-picked with finest A+ Grade Quality also vertically intergraded from our Own Farms for decades which has been grown in southern Indian states of Andhra

Pradesh, Tamil Nadu and Karnataka. The processing facility is certified for Processing and also adheres to HACCP standards. Totapuri Mango fruit can be identified with its unique beak shaped tip Totapuri is a preferred variety by juice manufacturers across the Globe for its reputation of being the best mango variety that can be blended with many varieties of fruits from across the globe. Totapuri pulp is used in a variety of applications like Beverages, Dairy Products, Baby food, etc.

Parameters	Value
Total Soluble Solids TSS (%)	28.0 - 30.00
Acidity (%)as citric acid	0.70 – 0.90
pH	< 4.0
Foreign Matter	Nil
Flavor	Characteristic of Natural Ripe Totapuri Mango & free from off Flavour
Taste	Wholesome and Characteristic
Color	Yellow/Golden Deep Yellow Tribe
Appearance	Smooth, Uniform and Homogenize
Ingredients	Mature and fresh Totapuri Mango
Packaging	The Product is packed under complete sterile and hygienic condition in Pre sterilized Aseptic bags with poly liner in MS Drums Net Content is 228 Kgs
Load ability	80 Drums Per 20' FCL
Shelf Life	18 months
Storage Temperature	To be stored at ambient temperature

Neelam Mango Concentrate

Fully matured, non genetically modified Mangoes are harvested quickly transported towards fruit processing plant. Sorted high quality transferred to controlled ripening chambers. Mango Pulp Extracted from sorted sound ripened, washed, blanched fruits by mechanical process as deseeding, refining and subsequently centrifuged to make pulp free from particles, impurities etc. Further thermally processed and aseptically filled to maintain commercial sterility / ensure product safety. Overall Processing is by maintaining strictly hygienic conditions throughout the processing line. The process ensures that the natural organoleptic parameter of the fruit is retained in the final product.

Product	Neelam Mango Concentrate
VARIETY	NEELAM MANGO
Scientific Name	mangifera Indica
Country of Origin	India
Product Description	Neelam Mango Concentrate is extracted from selected varieties of mango Fruits. Fully matured fruit is transported to processing plant. Inspected, Ripened at ECRC, washed, screened, Pressed, deseeded, refined and removed Impurities and foreign materials, further it is evaporated into double effect Evaporator. Product is commercially sterile and filled pre sterile aseptic bag in MS drum as per International standard and under good manufacturing practices.
Chemical Characteristics	<ul style="list-style-type: none">• % TSS 0 Brix at 20C : 28.0 - 30.00• % Acidity as (Citric acid) : 0.6 – 1.2• pH : < 4.1
Physico Characteristics	<ul style="list-style-type: none">• Consistency Max.7 cms/30 secs at Bostwick• Specks Brown / 10 gms : 10 Max• Specks Black / 10 gms : 3 Max
Sensory Characteristics	<ul style="list-style-type: none">• Colour Yellow• Taste Whole some & Characteristic• Appearance Homogenous , Free Flowing & free from foreign materials• Flavour Typically Fresh concentrate from well ripened Neelam Mango Fruit free from cooked flavour and off flavour of any kind.

Microbial Characteristics	Total plate count : 10 cfu / Gram Yeast & Mould : 10 cfu / Gram E.coli : Absent / Gram Coliforms : Absent / Gram Pathogenic : Absent / 25 Gram
Packing	Product is packed in 220 Lit, Aseptic bag-in-drums using a single poly liner. Net weight : 228 Kg. ± 1Kg
Storage	Storage at ambient temperature. Drum should not be exposed to Direct Sunlight for prolonged period of time.
Shelf Life	Ambient : 18 Months from date of production Cold Storage (< 10 Deg C) : 24 Months from Date of Production
Loadability	80 Drums / FCL (20 " container)
	Vegetarian , Vegan , Kosher , Halal
Dietary suitability or certified Label Information	Label as per SGF Produced by , product , Additives , Product code , birx , Acidity , country of origin , traceability data , storage , filled date , net weight etc.
Uses	It's a base product for the Fruit Juice, Nectar, Baby Food, Jam, Flavored Yogurt etc



Fruits Purees

Alphonso Mango Purees:

Alphonso Mango is one among the varieties of Mango which has been especially hand-picked with finest A+ Grade Quality also vertically intergraded from our Own Farms for decades which has been grown in southern Indian states of Andhra Pradesh, Tamil Nadu and Karnataka. Alphonso Mango is the undisputed king of Mangoes. SKOT INDIA offers Alphonso mango pulp produced from Special hand-picked mature, ripe Alphonso Fruits grown in our farms since decades. With minimum 16 Degree brix for single strength puree, Alphonso Mango Pulp is a great addition as an ingredient to Fruit Beverages, Yoghurts, Icecreams and even Baby Food. Alphonso Mango Pulp is processed from Ripe Fruits that are sourced from our certified Farms. The processing facility is certified for Processing and also adheres to HACCP standards. The mangoes once harvested are brought to the processing facility, where it is stored in ripening chambers. Once the product is well ripened and fit for processing, they are fed into the processing unit. The fruits are inspected, washed, blanched, deseeded, pulped, processed and then packed aseptically.



Parameters	Value
Total Soluble SolidsTSS (%) at 20°C	16.0' Brix min.
Acidity (%)as citric acid	0.50 – 0.7
pH	3.5 – 4.5
Color	Golden Yellow
Taste	Wholesome and Characteristic
Appearance	Golden Yellow Homogenous pulp
Flavor	Characteristics of natural ripe Alphonso mango, free from any objectionable taste & taints.
Packaging	Product is packed in 3.1Kg Cans and Aseptic Bag in Drum using a polyliner
Load ability	Aseptic : 80 Drums per 20' FCL Canned : 1000 Cartons per 20' FCL
Storage Temperature	Storage at Ambient Temperature



Totapuri Mango Purees

Totapuri Mango Puree is one among the varieties of Mango which has been especially hand-picked with finest A+ Grade Quality also vertically intergraded from our Own Farms for decades which has been grown in southern Indian states of Andhra Pradesh, Tamil Nadu and Karnataka. We are the one of the most trusted Globally for Totapuri mango Purees exporters from India also its uniqueness can be identified with Unique beak shaped tip at the bottom of the fruit . Totapuri mangoes Purees are a preferred variety by juice manufacturers across the Globe for its reputation of being the best mango variety that can be blended with many varieties of fruits from across the globe. Totapuri Puree is used in a variety of applications like Beverages, Dairy Products, Baby food, etc.. The processing facility adheres to HACCP standards. The mangoes once harvested are brought to the processing facility, where it is stored in ripening chambers. Once the product is well ripened and fit for processing, they are fed into the processing unit. The fruits are inspected, washed, blanched, deseeded, pulped, processed and then packed aseptically. Totapuri mango Puree has a bright Golden Deep yellow colour and wholesome flavour characteristic to well ripened Totapuri Mango.

Parameters	Value
Total Soluble SolidsTSS (%) at 20°C	14.0' Brix min.
Acidity (%)as citric acid	0.40 – 0.6%
pH	3.5 – 4.5
Color	Bright Yellow
Taste	Wholesome and Characteristic
Appearance	Natural Color pulp passed through 1/32" Mesh Sieve size
Flavor	Characteristics of natural ripe Totapuri mango, free from any objectionable taste & taints.
Packaging	Product is packed in 3.1Kg Cans and Aseptic Bag in Drum using a polyliner
Net Weight	215 Kg/Drum for Aseptic Bags and 6×3.1Kg Cans/Carton packaging
Load ability	Aseptic : 80 Drums per 20' FCL Canned : 1000 Cartons per 20' FCL
Storage Temperature	Storage at Ambient Temperature

Sindura Mango Purees

Sindhura Mango is one among the varieties of Mango which has been especially hand-picked with finest A+ Grade Quality also vertically intergraded from our Own Farms for decades which has been grown in southern Indian states of Andhra Pradesh, Tamil Nadu and Karnataka.It is known for its very sweet taste and a typical flavour that can be comparable to any premium variety like Alphonso. Sindhura Mango Puree with a minimum of 17 degree brix is being preferred by many of our clients for its beautiful colour and pleasant aroma.

Sindhura Mango Purees is processed from Ripe Fruits that are sourced from our certified Farms. The processing facility is certified for Processing and also adheres to HACCP standards. The mangoes once harvested are brought to the processing facility, where it is stored in ripening chambers. Once the product is well ripened and fit for processing, they are fed into the processing unit. The fruits are inspected, washed, blanched, deseeded, pulped, processed and then packed aseptically.

Parameters	Value
Total Soluble SolidsTSS (%) at 20°C	16.0' - 18.0' Brix min.
Acidity (%)as citric acid	0.40 – 0.70%
pH	3.5 – 4.5
Color	Bright Yellow
Taste	Wholesome and Characteristic
Appearance	Natural Color pulp passed through 1/32" Mesh Sieve size
Flavor	Characteristics of natural ripe Sindura mango, free from any objectionable taste & taints.
Packaging	The product is packed in 3.1Kg Cans and Aseptic Bag in Drum using a polyliner
Load ability	Aseptic : 80 Drums per 20' FCL Canned : 1000 Cartons per 20' FCL
Storage Temperature	Storage at Ambient Temperature





Neelam Mango Puree

Product	Neelam Mango Puree
VARIETY	NEELAM MANGO
Scientific Name	mangifera Indica
Country of Origin	India
Product Description	Neelam Mango Pulp is extracted from selected varieties of mango Fruits. Fully matured fruit is transported to processing plant. Inspected, Ripened at ECRC, washed, screened, Pressed, deseeded, refined and removed Impurities and foreign materials, further it is evaporated into double effect Evaporator. Product is commercially sterile and filled pre sterile aseptic bag in MS drum as per International standard and under good manufacturing practices.
Chemical Characteristics	<ul style="list-style-type: none"> • % TSS 0 Brix at 20C : 16 minimum • % Acidity as (Citric acid) : 0.45 – 0.8 • pH : < 4 .1
Physico Characteristics	<ul style="list-style-type: none"> • Consistency Max.13 cms/30 secs at Bostwick • Specks Brown / 10 gms : 10 Max • Specks Black / 10 gms : 3 Max
Sensory Characteristics	<ul style="list-style-type: none"> • Colour Yellow • Taste Whole some & Characteristic • Appearance Homogenous , Free Flowing & free from foreign materials • Flavour Typical fresh puree from well ripened Neelam Mango fruits free from cooked flavour and off flavour of any kind.
Microbial Characteristics	Total plate count : 10 cfu / Gram Yeast & Mould : 10 cfu / Gram E.coli : Absent / Gram Coliforms : Absent / Gram Pathogenic : Absent / 25 Gram
Packing	Product is packed in 220 Lit, Aseptic bag-in-drums using a single poly liner. Net weight : 215 Kg. ± 1Kg
Storage	Storage at ambient temperature. Drum should not be exposed to Direct Sunlight for prolonged period of time.
Shelf Life	Ambient : 18 Months from date of production Cold Storage (< 10 Deg C) : 24 Months from Date of Production
Loadability	80 Drums / FCL (20 " container)

Dietary suitability or certified	Vegetarian , Vegan , Kosher , Halal
Label Information	Label as per SGF Produced by , product , Additives , Product code , birx , Acidity , country of origin , traceability data , storage , filled date , net weight etc.
Uses	It's a base product for the Fruit Juice, Nectar, Baby Food, Jam, Flavored Yogurt etc

IQF

IQF Fruits Products

IQF Totapuri Mango Dices/Cubes Specifications:

Description	Stringent quality policy is practiced while processing the product. Only the best quality mangoes having appropriate ripeness are selected. Mangoes are Cleaned, Peeled and Diced using Urschel Dicer. The Dices are passed through Metal Detector before packing. We can produce various cut sizes as mentioned below(in mmXmm): 6X6 10X10 15X15 20X20 25X20		
Parameter	Specification	Expressing as	Unit
Organoleptic	Color	Natural of the fruit	-
	Flavor	Semi ripe Totapuri mango	-
	Harvesting	May - July	-
Physical	Brix at 20°C	Minimum 10	0B
	Acidity (% as CA)	0.50 – 1.50	%
	pH	3.50 – 4.50	-

Microbiological	Yeast & Mould	<1,000	Cfu/gm
	Coliforms	<100	Per gm
	E. coli	<10	Per gm
	Lactic acid bacteria	Absent	Per gm
	Acidophilic thermo resistant spore bacteria	Absent	Per 10gm
	Salmonella	Absent	Per 25gm
Presentation	Dices: 10x10mm, Cubes: 15x15mm, 20x20mm, Chunks: 25x25mm, Cheeks		
Packing	10 Kg LDPE Bags in 5 ply Carton Box		
Weight	Product net weight: 10Kgs		
Load ability	2300 Cases per FCL		
Storage instruction	The products are stored at -18 Degree Celsius after production.		
Shelf life	Best before 24 months from the date of manufacturing		

This is Generic specification and also we do customize based on Client's requirement.

IQF Alphonso Mango Dices/Cubes Specifications:

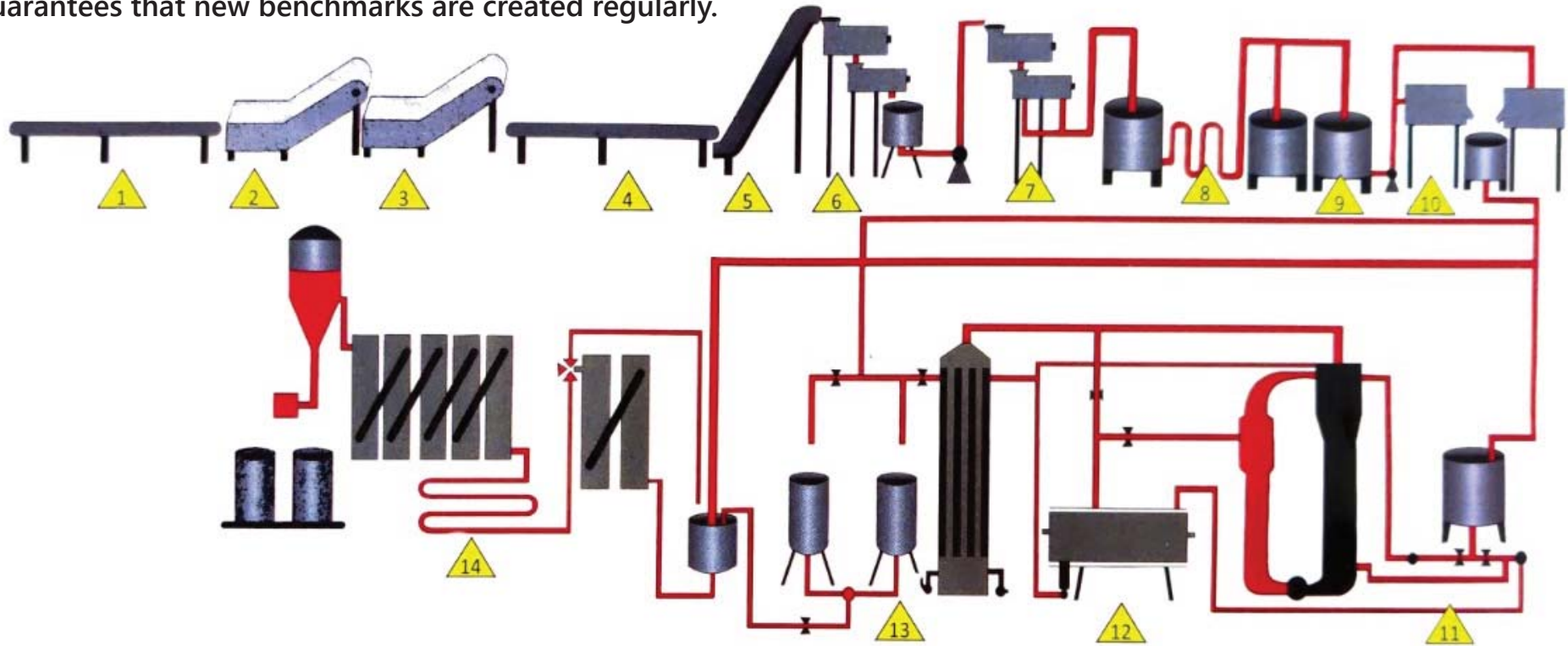
Description	Stringent quality and hygiene policies are practiced while processing all products. Only best quality mangoes having appropriate ripeness are chosen. The ripened mangoes are then washed, peeled and sliced or diced as per the customer requirement using FAM dicer. The diced or chunked mangoes are then passed through chlorinated water. Later these dices/chunks are dewatered, inspected, weighed and packed. The final product passes through metal detector and is individually frozen in cold storage at -18° C to obtain the final finished product. Our Alphonso Mango Dices IQF is made from select, well matured Alphonso Mangoes. The mango is naturally ripened before it is brought into the processing line for IQF production. We can produce various cut sizes as mentioned below (in mmXmm): 20X20 25X20 We ensure that the products are stored, ripened, processed under very high hygienic standards.
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Parameter	Specification	Expressing as	Unit
Organoleptic	Color	Natural of the fruit	-
	Flavor	Semi ripe Totapuri mango	-
	Harvesting	April - June	-
Physical	Brix at 20°C	April - June	0B
	Acidity (% as CA)	Minimum 14	%
	pH	3.50 – 4.00	-
Microbiological	Total Plate Count	3.50 – 4.00	Cfu/gm
	Yeast & Mould	<10,000	Cfu/gm
	Coliforms	<1,000	Per gm
	E. coli	<100	Per gm
	Lactic acid bacteria	<10	Per gm
	Acidophilic thermo	Absent	Per 10gm
	resistant spore bacteria	Absent	Per 25gm
	Salmonella	Absent	
Presentation	Dices: 10x10mm, Cubes: 15x15mm, 20x20mm, Chunks: 25x25mm, Cheeks		
Packing	10 Kg LDPE Bags in 5 ply Carton Box		
Weight	Product net weight: 10Kgs		
Load ability	2300 Cases per FCL		
Storage instruction	The products are stored at -18 Degree Celsius after production.		
Shelf life	Best before 24 months from the date of manufacturing		

*** This is Generic specification and also we do customize based on Client's requirement.

Our Process

Whether it is sourcing, packaging or delivery. We have put in place processes that ensure quality and efficiency. A good supply of fresh fruits, strict compliance with the prescribed Package of Practices, stringent quality checks, minimal human touch and inputs by experienced personnel are part and parcel of our processes. A culture of innovation and value addition guarantees that new benchmarks are created regularly.



1. INSPECTION BELT

2. WASHING TUB 1

3. WASHING TUB 2

4. CUTTING BELT

5. FRUIT ELEVATOR

6. DE-STONERS

7. PULPER / FINISHER - 2 NOS.

8. PRE-HEATER

9. BALANCE TANK -2 NOS.

10. SEPARATOR

11. HOLDING TANK

12. CONCENTRATION PLANT - 3 EFFECTS

13. STORAGE TANKS - 2 NOS.

14. ASEPTIC PACKING PLANT

Our Machineries



Description	Capacity	Qty
Fruit Washing M/C (SS 304)	10 MT/hr.	1
Inspection Belt 4' x 60' Two Tire	10 MT/hr.	1
Destoners 400RPM (SS304)	5 MT/hr.2	2
Separator	7MT/Hr	2
2 Stage Pulper&Finisher (SS304).	5 MT/hr.	2
Spiro Flow Pre-Heater with Hot Water (40'C to 65'C)	8 MT/hr.	1
Decanters	3 MT/hr.	4
3KL Holding Tanks	3 KL	3
Sterilizer and Aseptic Filler (Mono block)	10 MT/hr.	1
Water Cooled Chiller	130 TR	1
Cooling Towers	300 TR	4
Air Compressor	20 CFM	1
Boiler -1	6.0 MT/hr.	1
Triple Effect Evaporator	5 Mt/ hr	1
D.G.Set	625 KVA	1
Fork Lift	2.0 MT	1
Fruit Storage Crates	20 KG	70.000
Effluent Treatment Plant	4 Lac liter/ day	1
Bore wells		1
Water Treatment Plant	SKL /hr 1	1

Our Packaging

Packaging is a key factor for export success. Products need to be preserved and protected in order to reach customers in perfect condition. The packaging service of SKOT INDIA includes a knowledgeable and experienced staff for export packaging.

Parameters	Value
Aseptic Bag-in-Drum	215 kg Aseptic Bag-in-Drum 225 kg Aseptic Bag-in-Drum 228 kg Aseptic Bag-in-Drum
Cans	3.1 kgm, 850gms OTS Cans
Frozen	1×10 Kg LDPE Blue Bag in 5 ply Carton 4×2.5 Kg LDPE Transparent Pouches in 5 ply Carton







Contact

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Manufacturing Location 1:

Thimmireddipalli(V), Thalupulapalle post,
Poothalapattu Mandal – 517 124. Chittoor,
Andhra Pradesh, INDIA

Manufacturing Location 2:

Vallipatti, Pochampalli,
Krishnagiri - 635 306
Tamil Nadu, INDIA

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