



WELLMONK® MANGOPRO™ MP-69

SPRAY DRIED ALPHONSO MANGO POWDER

WITH DIETARY FIBRE (PHGG)

Pellagic
FOOD INGREDIENTS PVT. LTD.
INGREDIENTS THAT BUILD BRANDS

PREMIUM MALTODEXTRIN-FREE | CLEAN LABEL | RICH IN DIETARY FIBRE

Real Fruit. Real Fibre. Real Benefits.

www.wellmonk.in

100%
REAL FRUIT
NOTHING
ARTIFICIAL

PRODUCT DESCRIPTION

Wellmonk® MangoPro™ MP-69 is a premium maltodextrin-free spray dried Alphonso mango powder made from carefully selected Alphonso mango pulp and dietary fibre (PHGG).

The product delivers authentic Alphonso mango flavour, natural golden yellow colour, excellent solubility and high dietary fibre while preserving the natural goodness of mango.

It is specially developed for functional foods, beverages, nutraceuticals, clean-label applications and health formulations.



TYPICAL PHYSICAL & CHEMICAL CHARACTERISTICS

Parameter	Specification
Appearance	Fine free-flowing golden yellow powder
Colour	Characteristic mango yellow
Odour	Characteristic fresh mango
Taste	Characteristic Alphonso mango
Moisture	≤ 4.0 %
Water Activity (Aw)	≤ 0.30
pH (10% solution)	3.5 – 4.3
Acidity (as Citric Acid)	0.8 – 1.5 %
Solubility	Good to Excellent
Bulk Density	0.35 – 0.60 g/ml
Particle Size	≥ 95% through 40 mesh
Dietary Fibre	Approx. 30 – 35 %
Fruit Solids	Approx. 69 %
Total Plate Count	< 10,000 cfu/g
Yeast & Mold	< 100 cfu/g
E. coli	Absent/g
Salmonella	Absent / 25 g



NUTRITIONAL INFORMATION (APPROX.)

	Per 100 g
Energy	280 – 300 kcal
Protein	2 – 4 g
Total Fat	< 1 g
Carbohydrate	50 – 60 g
Total Sugars	Naturally occurring
Added Sugar	Nil
Dietary Fibre	30 – 35 g
Sodium	< 100 mg

MICROBIOLOGICAL STANDARDS

Parameter	Specification
Total Plate Count	< 10,000 cfu/g
Yeast & Mold	< 100 cfu/g
Coliform	< 10 cfu/g
E. coli	Absent/g
Salmonella	Absent / 25 g

KEY BENEFITS

- ✓ 100% REAL ALPHONSO MANGO – NOTHING ARTIFICIAL
- ✓ MALTODEXTRIN-FREE – CLEAN & SIMPLE INGREDIENTS
- ✓ HIGH DIETARY FIBRE (PHGG) – SUPPORTS GUT HEALTH
- ✓ EXCELLENT SOLUBILITY – EASY TO MIX & USE
- ✓ RICH IN NATURAL ANTIOXIDANTS & PHYTONUTRIENTS
- ✓ VIBRANT NATURAL YELLOW COLOUR – NO ARTIFICIAL COLOURS
- ✓ LOW MOISTURE & WATER ACTIVITY – LONG SHELF LIFE
- ✓ IDEAL FOR FUNCTIONAL FOODS, BEVERAGES & NUTRACEUTICALS
- ✓ VEGAN FRIENDLY – PLANT BASED INGREDIENT
- ✓ CONSISTENT QUALITY – BATCH TO BATCH

APPLICATIONS



*Subject to applicable regulations.

RECOMMENDED USAGE LEVEL

Application	Dosage
Beverage	5 – 15%
Dairy	2 – 8%
Bakery	2 – 10%
Ice Cream	2 – 8%
Nutraceuticals	As per formulation

MANUFACTURED & MARKETING BY



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PACKAGING

- 20 kg Food Grade HDPE Drum with PE liner
- Moisture barrier laminated bags
- Other pack sizes available on request



STORAGE

- Store in a cool, dry and hygienic place.
- Temperature below 25°C
- Protect from moisture
- Protect from direct sunlight
- Keep container tightly closed after opening.

SHELF LIFE

18–24
MONTHS

when stored under recommended storage conditions.

