




STELLARCART


EXPORTING QUALITY | EXCEEDING EXPECTATIONS

STELLARCART: PIONEERING
EXCELLENCE IN EXPORTING
FROM LUCKNOW, UTTAR
PRADESH, INDIA

 info@stellarcart.co.in


 www.stellarcart.co.in

 +91 9235216401

 631/402, Insaf Nagar,
Sector 10, Indira Nagar,
Lucknow, U.P - 226016

Introduction to Mangoes of India

India is the world's largest producer of mangoes. The country is home to a wide variety of mango cultivars, each with its unique flavor, texture, and aroma.

 by Yasir Umar

Indian Mango Varieties by State



Alphonso
Maharashtra



Totapuri
Karnataka



Banganpalli
Andhra Pradesh



Dasheri
Uttar Pradesh



Himsagar
West Bengal



Kesar
Gujarat



Langda
Uttar Pradesh



Ambika
Uttar Pradesh



Malgova
TN, Karnataka



Vanraj
Gujarat



Suvarnarekha
Andhra, Odisha



Chausa
Himachal, Bihar

@india.in.pixels

Explore India's Iconic Mangoes



Dasheri

HSN Code - 08045024

Known for their sweet, juicy, and fibrous flesh.



Langda

HSN Code - 08045025

Tangy and have a slightly fibrous texture.



Chausa

HSN Code - 08045023

Sweet with a soft, melting texture.



Alphonso

HSN Code - 08045021

Considered the king of mangoes, known for their rich, buttery flavor and aroma.

Dasheri Mangoes

Dasheri mangoes originated in the Dasheri village near Kakori city of Uttar Pradesh. The Dasheri mango season typically starts in June and ends in July. These mangoes are known for their distinctive golden-yellow color, sweet, juicy, and slightly fibrous flesh.



Langda Mangoes



Origin

Langda mangoes originated in the city of Banaras, Uttar Pradesh around 250 years ago. It is also known as Banarasi Langda or Langra.

Season

The Langda mango season typically starts in June and ends in July, sometimes August also.

Characteristics

Known for their unique, tangy, and slightly fibrous texture, with a characteristic oval to slightly flattened shape and rounded ends.



Chausa Mangoes

Origin

Uttar Pradesh & Bihar

Season

July - August

Characteristics

Known for their sweet, soft, and melting texture, with a distinctive oval shape and vibrant yellow skin.

Mango Cultivation Seasons in India



Early Season

Alphonso, Kesar mangoes and Totapuri mangoes season starts from March uptill July.



Mid-Season

Dasheri, Langda, and Chausa mangoes mature from June to August.



Late Season

Neelum Variety typically mature from August till September but can last sometimes till October.

Mango Processing and Preservation



Pulp

Mangoes are processed into pulp, which is used in juices, jams, and other food products.



Pickles

Mangoes are also used to make delicious pickles, which are a popular condiment in Indian cuisine.



Dried Mangoes

Mangoes are dried to produce a sweet and chewy snack that can be enjoyed year-round.



Mango Ice Cream

Mangoes are a popular ingredient in ice cream, sorbets, and other desserts.

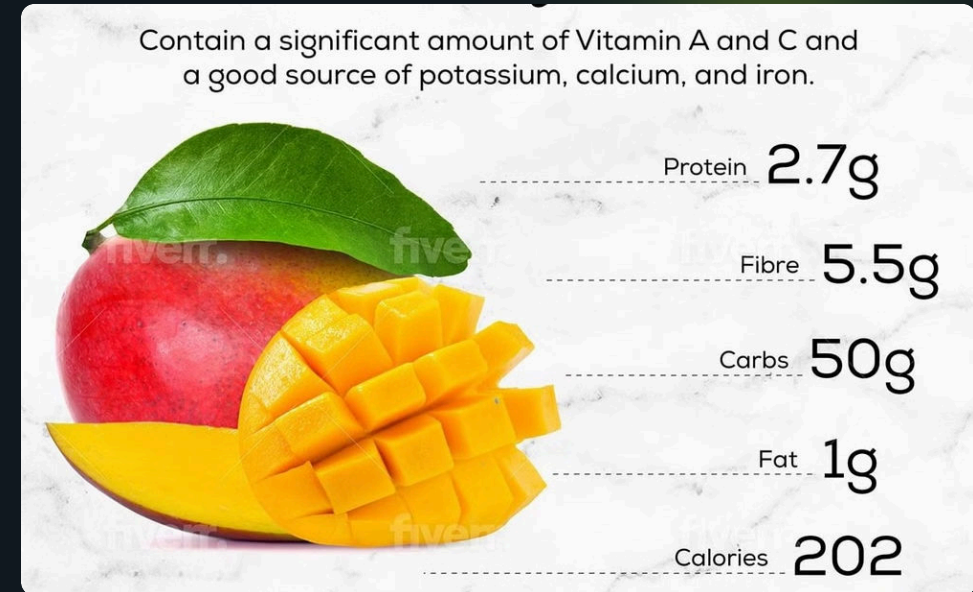


Health Benefits of Mangoes



Rich in Vitamin C

Mangoes are a good source of vitamin C, which is an essential antioxidant that helps boost immunity and protect against cell damage.



High in Dietary Fiber

Mangoes are high in dietary fiber, which is important for digestive health and can help regulate blood sugar levels.

Conclusion and Key Takeaways

India is the global leader in mango production, offering a diverse array of varieties for all tastes. From the sweet Dasherri to the tangy Langda, each variety has its own unique flavor profile and characteristics. Enjoying mangoes is not only a delicious experience but also beneficial for your health, thanks to their rich vitamin and fiber content.

