



MEXICAN MANGOES

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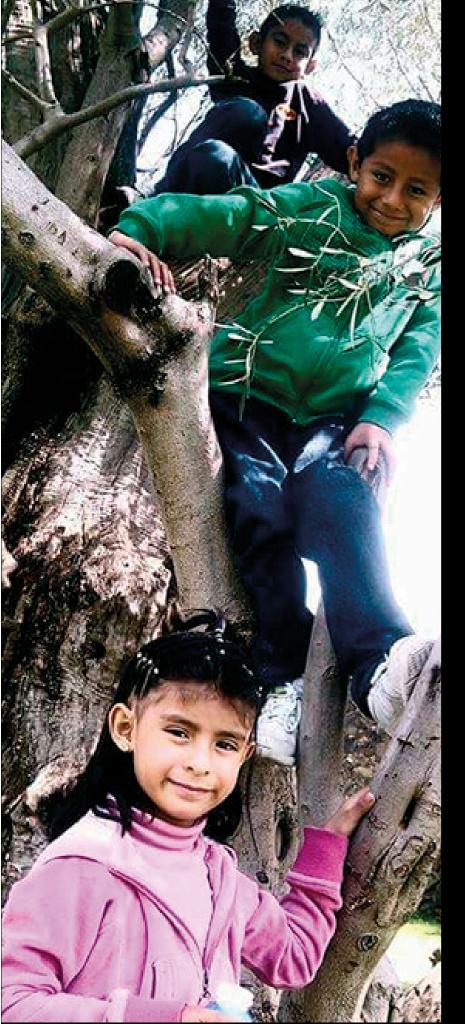
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Stories that matter.

DMASS Business is the leading company in production and commercialization of completely organic farm produce. A 100% Mexican enterprise that has become one of the most important benchmarks of garden produce both in the Mexican and international markets.

We have more than 17 years of experience backing us up, but our clients, from North America and Europe to Middle East, are our biggest strength and guarantee our professionalism.

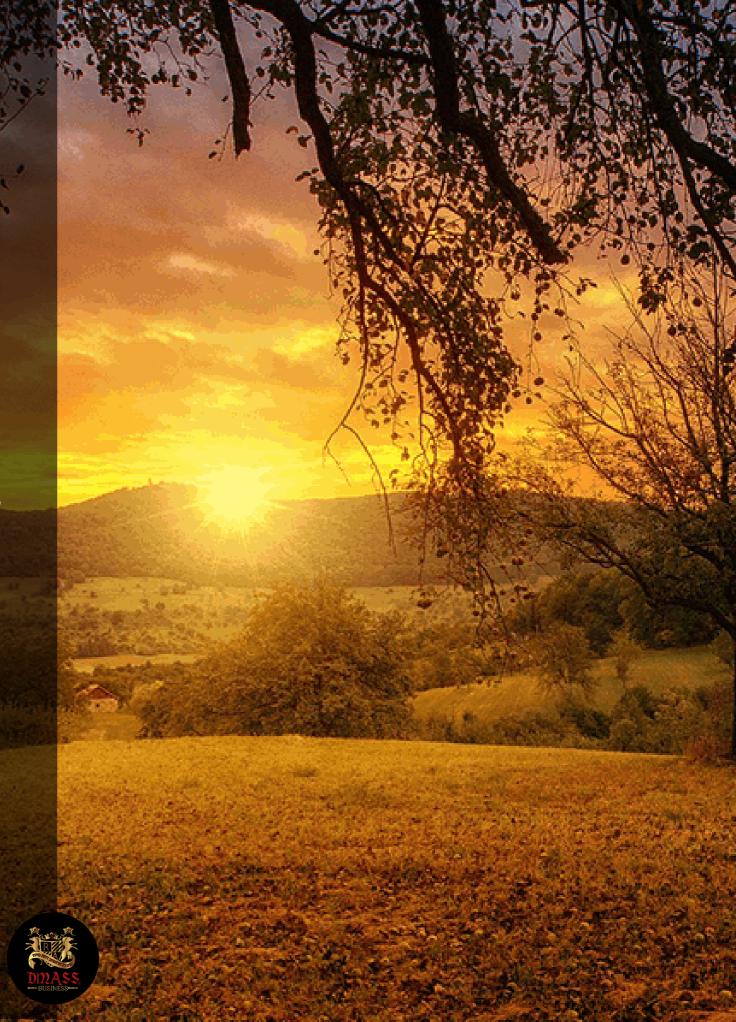
In in addition of having more than 200 acres of top quality crops, we also have more than 24 certifications as important as SAGARPA's organic product seal, and others like SENASICA, Bioagricert, Global GAP, amongst others.

We grow the best varieties of avocado, mango, banana, watermelon, papaya, pineapple, melon, lychee, lemon, jackfruit, coffee and sugar, all seasonal farm produce that are always delivered guaranteeing their freshness and top quality.

OUR MISSION

Being a leader company in the production and commercialization of organic farm produce in national and international markets.

We aim to distinguish ourselves for the superior quality of our products and the satisfaction of our clients, building a strong long term relationship with them.







OUR PRINCIPLES

- 1 TRUST
 We recognize and believe our clients and work team act in good faith.
- 2 LOYALTY
 Committed to serving our clients at all times.
- 3 PROFESSIONALISM Achieving it through discipline, trust, and the desire to learn and progress.
- 4 INNOVATION
 Using technological tools that allow us to fully develop our company.
- 5 TRANSPARENCY
 Always acting consistently providing clear and timely information.

MANGOES CHARACTERISTICS

It is oval in shape, with inedible skin and a variable color from pale yellow to deep red. The pulp is sticky and its coloration also varies, from yellow to orange. The flavor of the ripe mango is sweet, and quite acidic when it is still green. It is a juicy and fibrous fruit, and they have an inner bone.

Succulent, meaty, with a kidney or oval shape; greenish, yellowish or reddish color; very sweet; its seed is flattened, surrounded by a wood deck; it's content reaches more than 20% in sugar.





COLOR
Variable
color from
pale yellow
to deep red.

PULP
The pulp is sticky and its coloration also varies, from yellow to orange.



Good Source of Fiver
Low Fat
Sodium Free
Cholesterol Free
High in minerals and
antioxidants, one
mango contains
100% of your daily
vitamin C



WEIGHT
Between 10
and 14 oz

Nutrition Facts

3/4 cup pieces Serving size (124g)

70

Amount per serving

Calories

% Daily Value*	
Г otal Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	7%
Total Sugars 17g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 0.2mg	2%
Potassium 208mg	4%
Vitamin A 67mcg RAE	8%
Vitamin C 45mg	50%
Vitamin E 1.11mg	8%
Vitamin K 5.2mcg	4%
Thiamin 0.035mg	2%
Riboflavin 0.047mg	4%
Niacin 0.828mg	6%
Vitamin B6 0.147mg	8%
Folate 53mcg	15%
Vitamin B12 0mcg	0%
Phosphorus 17mg	2%
Magnesium 12mg	2%
Zinc 0.11mg	2%
Copper 0.137 mg	15%
Manganese 0.078 mg	4%
Selenium 0.7 mcg	2%
Pantothenic Acid 0.244 mg	4%
Choline 9.4 mg	2%





day is used for general nutrition advice.

MANGOES EDAPHIC CONDITIONS AND CLIMATE



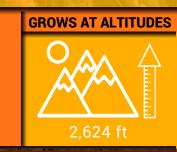
ESTABLISHMENT OF THE PLANTATION

Although they can be planted from seed, this method is not advisable since they do not preserves the characteristics of the plant, the spread through the graft is the system used for all the varieties.

WEATHER CONDITIONS

Warm and dry climate, which it can be find in the East, Center and West of the country, with a temperature of 26 °C to 32 °C and an average rainfall of 1,000 to 1,500 mm.(3280.84 to 4921.26tf) It thrives in lands deep of medium texture, well drained, with a pH of 6 to 8.









MANGOES USES

It is consumed both in fresh fruit and in juices, ice creams, sweets, jams and preserves. Industrially it is processed into pulp, pickles and frozen products.

Mango is considered a highly healthy fruit; its high water content (86 1%) is a pleasant way to hydrate.











MANGOES MARKETING AND EXPORT







MANGOES **HADEN** VARIETY

The Hadden mango has become one of the most widely cultivated in the world after it was introduced in the early 20th century through south Mexico.









MANGOES KENT VARIETY

It has a beautiful tone of orange color with light blushing pink on it's shoulders, ending with greenish yellow.

It's flesh is very sweet, Orange and light consistency. The variety of Mango Kent big in size, weighing approximately 500 to 800 grams.







Sweet with hints of sour notes



AROMA

Peach and tropical fruit.



TEXTURE

Juicy, tender flesh with limited fibers



COLOR

Dark green and often has a dark red blush over a small portion of the mango



SHAPE

Large oval shape



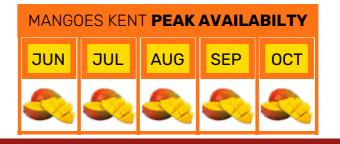
RIPENING CUES

Yellow undertones or dots cover more of the mango as it ripens.

Is used for the production of:

- Juices
- Ates and liquors
- Pulp concerted
- Cubes and sliced frozen fruit
- Yogurts









MANGOES TOMMY ATKINS VARIETY

It is one of our mango variety, it is oval, has an orange color and it's texture is thin and sweet.

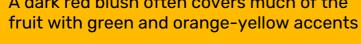
This variety is one of the best fruits harvested in the regions of the Mexican Republic, it has a a soft skin and a red-orange color.







A dark red blush often covers much of the **COLOR**

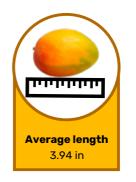


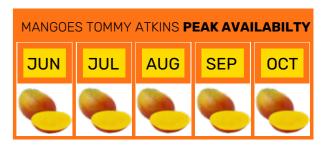
Medium to large with oval or **SHAPE** oblong shape.

RIPENING CUES This mango may not provide any visual cues.













MANGOES ATAULFO (HONEY) VARIETY

MANGO ATAULFO APPELLATION OF ORIGIN



ATAULFO DEL SOCONUSCO, CHIAPAS

The denomination was granted from August 4, 2003 to this fruit derived from Soconusco, Chiapas; On August 27 of that same year, a declaration for the protection of this designation of origin was published in the Official Gazette of the Federation.

Based on this recognition, both the quality and value of exports have been increasing not only for this mango but for other national varieties, according to data from SAGARPA in 2017.









MANGOES ATAULFO (HONEY) VARIETY

HISTORY AND CHARACTERISTICS

This mango that bears the scientific name Mangifera Caesia Jack Ex Wall has its origins in the year 1963, when research was conducted on this type of fruit in the Soconusco region. At that time, five trees of this mango were found in a property owned by Mr. Ataulfo Morales Gordillo. These trees produced fruits of outstanding characteristics and it was then that buds and small sticks were obtained to reproduce them throughout the Soconusco region.

In the 2003 declaration, mention is made of the characteristics with the obligations that must be fulfilled with the product, among which are the following:
Must weigh on average 350 grams.
A composition of 69% pulp, 19% peel and 8.5% bone.
Pulp of firm consistency with very little fiber content, sweet flavor and low acidity; firm, yellow-colored shell as

well as being resistant to post-harvest handling.

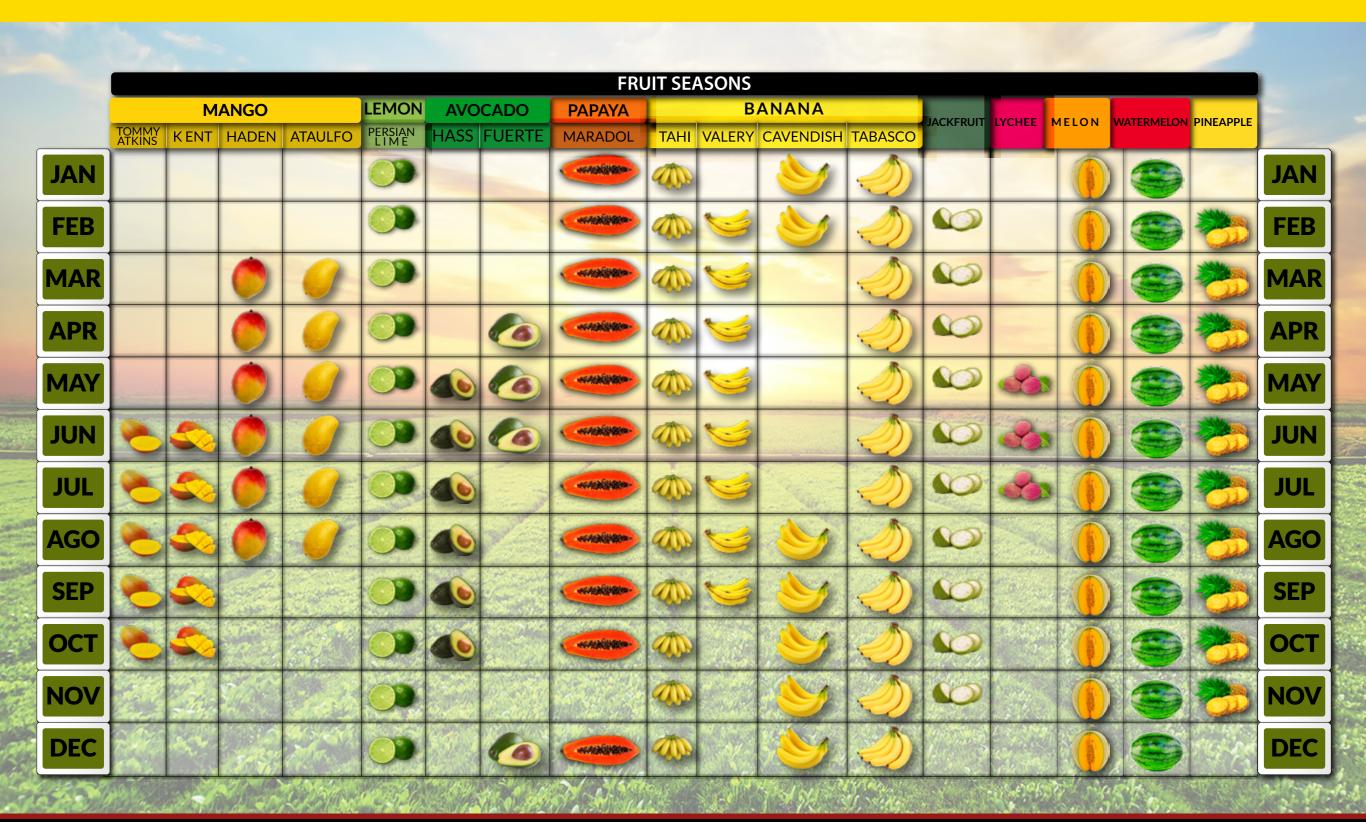








FRUIT SUPPLY SEASONS







AGRICULTURAL CERTIFICATIONS















AGRICULTURAL CERTIFICATIONS

As the Work Plan for the Export of MELON to the United States of North America establishes, any Packing-Exporter company must register as a packer and have the according certification. For such effect a Verification Unit authorized by SAGARPA verifies every year our installations and the controls for carrying out the packing tasks according to the specifications that the Work Plan itself establishes.







POLLUTION RISK REDUCTION SYSTEMS

DMASS BUSINESS S.A. de C.V., with the interest of sending harmless products to the final consumer, has implemented this system to reduce the possibility of contamination.

What is the Pollution Risk Reduction System (SRRC)?

It is the group of measures and procedures established voluntarily by SAGARPA to ensure that goods of agricultural, livestock, aquaculture, and fishing origin are produced and processed under hygienic conditions, and that the dangers of physical, chemical, and microbiological contamination are reduced through the application of good management practices.

Food and Drug Administration

DMASS BUSINESS S.A. de C.V., is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:





ABOUT OUR CLIENTS







ABOUT OUR CLIENTS

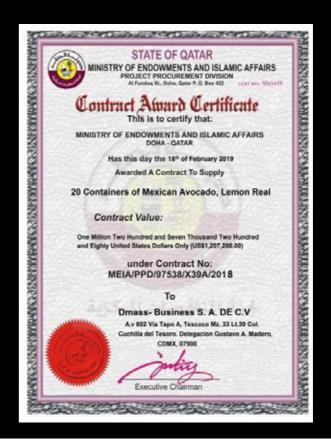






The State of Qatar is one of our major clients/trading partners of Avocado, Lemon, Mango, Papaya, Pineapple, Lychee and Jackfruit.

Our Contact: Mr. Kalif Ibrahim









INTERNATIONAL QUALITY STANDARDS

IN HANDLING PERISHABLE PRODUCTS

In DMASS Business we follow the highest international quality regulations to handle perishable products.

More than looking for clients, we aim to build partnerships, that's why our main goal is to create long term alliances delivering quality products. The perishable produce requires an adequate refrigeration, freezing or deep-freezing process, to avoid the growth of microorganism. This process, best known as 'cold chain', is a series of tasks and processes (storage, distribution, packaging, transport, loading and a loading) with controlled humidity and temperature.

We have partnered with experts like DICEX Integral Trade and AMS Logistics Movers to ensure the products arrive to their destinations in perfect state.







OUR **TEAM**



MILLÁN

PRESIDENTE DMASS BUSINESS



Valeria Castañeda Flóres

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CAMPECHE

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INTERNATIONAL OFFICES

DMASS BUSINESS -

WE EXPAND OUR HORIZONTS



OFFICES AND DISTRIBUTION CENTER IN UNITED STATES





BANK DATA



65-50672871-4

CLABE:

014180655067287143

TITULAR (CLIENTE):

DMASS BUSINESS SA DE CV

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Código de Cliente 44896199

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GUSTAVO A MADERO, CIUDAD DE MEXICO, CP: 00007900

TEL.: 5572613904

REGIMEN PARA REALIZAR DISPOSICIONES DE LA CUENTA: INDIVIDUAL

CORPORATE OFFICES

Our corporate headquarters are located in Estado de México, we also have national offices in Chiapas, Monterrey, and Tecámac and international offices in USA, Laredo, Texas.







