Creating Enhancing, Sustaining, the Environments, Embracing Sustainability Practices.

## We Do The

Our mission is to bring about sustainable practices positive change in the world and improve the quality of life for all. Our expertise and experience drawn to provide the most inspiring, effective, cost effective and well healthy products.

Helping farmers and associates maintain compliance, con-serve environmental resources and implement sustainable business practices.

We provide solutions to farmers to maximize value and train, growing for the future and building a future.

# **Background - Fresh Produce**

We do the green business for Healthy community and planet Environment. The current company brand MGE, Mr Quality are leading in fresh produce industry, active in the fields of Fruit &





We are the one of leading fresh fruits exporter to Europe, Asia, USA from India. we supply high quality Global GAP certified produce packed in BRC, Sedex certified pack houses to premium brands of Capespan, Dole, Jaguar, Olympic, Verdi, Jemfruits, Mangozzz and











CAPESPAN Sympic Fruit Total Produce

We rapidly expanded our customer base and high demanded brand value with in 3 years, our success achieved due to high quality delivery, and our ethics in business what we do.

We provides higher quality standards in both developed and emerging markets through provision of high quality Project delivery system (PDS), We Understands that the client requires nothing less than the Certainty of Vision, Certainty of commitment and Certainty of Delivery. Management Philosophy is straight forward in its simplicity. First, we create and nurture a collaborative and transparent team approach, based on open and respectful relationships in which we will work with the Client and other partner team members, Suppliers and Sub contractors.

## Food Processing

Objective is to serve Fresh produce and processed industry with same quality of raw materials to ensure the healthy food, healthy people, a healthy planet and healthy business. Our aim is to serve food processing industry with high quality from certified quality raw fruits and vegetables processing, by implementing fresh produce Global GAP farming certification standards to treat our Food is equal to Fresh Produce, because currently in India raw fruits and vegetables are collecting on wholesale markets, no traceability how it was grown, doesn't have health and safety standards... our mission is to change and equalize the processed food value as Fresh produce ...which will result to built confidence on processed food to end users.... we would like to announce that the NAVA processed food brand is "The Food.. Good

Our practices are with a blend of global reach, local knowledge, innovation and technical excellence in delivering products that enhance and sustain the world's built, natural and social environments.

#### About NAVA

NAVA is a grower / processer / packer / supplier / trader / shipper of Food Ingredients extracted from certified raw Vegetables and Fruits. NAVA committed to healthy food, healthy people, a healthy planet and healthy business.

NAVA offers its customers the assurance of perfectly Ingredients Products . But this goes far beyond picking the crops when they are at their freshest. Because it is vertically integrated, NAVA is able to control the entire process in which a seed grows, becomes a product, is harvested, packed, logistically handled and distributed.

Our policy is to Process only Global GAP and Sustainable certified produce, which are grown and processed under our direct supervision.

NAVA sets the same high quality standards for cultivation and processing. An identical raw materials base at all production sites gives us a much wider range of options for reacting to nature's unpredictability. This allows us to supply you reliably with the ingredients you want, in the quality you need.

NAVA practices are with a blend of global reach, local knowledge, innovation and technical excellence in delivering products that enhance and sustain the world's built, natural and social environments.

More information on NAVA and its produces can be found at www.navaqualityfoods.com.

# NAVA Quality Foods Pvt Ltd.

2-69A, Fathima Nagar Bhakarapet Chinnagottigallu Mandal **Chittoor District, Andhra Pradesh** India- PIN-517194

Tel: +918584 243288 Fax: +918584 243288

Email: info@navaqualityfoods.com Website: www.navaqualityfoods.com **Processed Food** 

Fruit Puree







**Food Ingredients extraction** only from certified raw materials First time Innovative Thinking to assure Food Safety

THE FOOD, GOOD FOR YOU

THE PRIMARY PRODUCTION PU

# More experts, Thinking more Innovatively, Producing more healthily, Managing more productively and Partnering more powerfully.









# FRESH & AUTHENTIC Products

Months >>	J	F	М	Α	М	J	J	Α	S	0	N	D
Months			IVI			Ů	ŭ				.,,	
Mango												<b>Ø</b>
Totapuri					<b>②</b>	<b>②</b>	•					<b>②</b>
Alphonso			<b>②</b>	<b>②</b>	<b>②</b>							
Guava												
While Guava	0	<b>②</b>					<b>②</b>	<b>②</b>			•	•
Pink Guava	0	<b>②</b>					•	<b>②</b>	•		<b>②</b>	•
Red Papaya	<b>Ø</b>	<b>②</b>	<b>②</b>				<b>②</b>	•			<b>②</b>	•
Tomato	<b>Ø</b>	<b>②</b>	•	•				<b>②</b>	<b>②</b>	•		<b>Ø</b>
Melons	0											

Our Food Ingredients brings joy of original natural taste

# **Certifications**

We grow produces in our contract farms, which are supervised for complete 360 days growing cycle to meet food and safety standards like Global GAP, Organic, Bio and Rainforest.

Grown produced carefully harvested and processed as per international standard health and safety practices. We do business for the following fruits and vegetables Puree and concentrate.

Products
Brand : Nava

Mango : Totapuri and Alphonso variety
Guava : White and Pink variety
Papaya : Red papaya Variety

Certifications: Raw fruits - Global GAP, Rainforest Processed ISO22000, HACCP, Halal etc.

#### Primary Packing: Drums





Our commitment is to provide you with the highest quality vegetables and fruits processed raw materials and Food in line with standards. This

commitment begins with our growing / packing / shipping the products

and extends through to the quality until reach end users.

Experts supervision for 360 days as per Growth cycle, to make sure good agricultural practices in order to produce final product that will meet quality and safety specifications, nutrition levels.



**Food Safety** 

All our produces growing in our contract farms with direct supervision by our experts, adopting good agricultural practices in order to produce final product that will meet quality and safety specifications, nutrition levels. We are monitoring and testing from seed to harvest produce to make sure the farming practices, which includes Seed test, No GMO's, Crop studies, Soil & Water testing, Field trails, Fumigation & Pest management, Maturity test, harvesting management, quality control testing's and audit trials. We reduce/optimize chemical applications and replacing by adopting Internal pest management concepts.

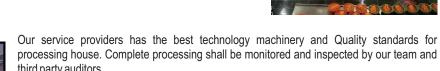
We build healthy soils by nourishing the living component of the soil, the microbial inhabitants that release, transform, and transfer nutrients. Soil organic matter contributes to good soil structure and water-holding capacity. We feed soil biota and build soil organic matter with cover crops, compost, and biologically based soil amendments. These produce healthy plants that are better able to resist disease and insect predation.

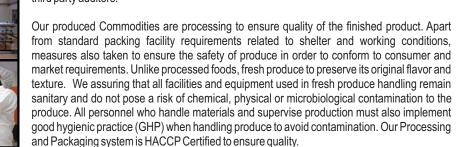
- Compliances with quality certification requirements
- Sustainability concepts growing
- Hand picked harvest
- Transport through crates

Our farms certified for Global GAP, Organic and Rainforest certifications, which will ensure the food safety and environment.

# How was it grown?

Being an grower/packer/shipper, the philosophy that we live by is: "To produce food that is both safe and good for consumer health. We have in place both Good Agricultural Practices for our fields and Good Management Practices for our packing sheds and cold storage. We have Independent Third Party Audits during all our seasons., MGE farms adopting latest technology for quality tracking and for record of all stages quality checks, Innovative MGE Project Delivery System (PDS) is the overall framework that facilitates a partnering relationship between the Client, the Partners, Suppliers, MGE's regime of policies and procedures will be built from best practices, established company policies and procedur es tailored specifically for the PROJECT, informed by "lessons learned"





### **Facilities**

Expect-Evolving knowledge, long term relationships, risk management, healthier living, reliable distribution, consumer insights and commitment to safety

Specifications-Puree	AMP	TMP	PGP	WGP	RP	TP
Brix @ 20°C	Min 16	Min 14	Min 9	Min 9	Min 9	Min 18
Acidity %	0.5 to	0.45 to	0.45 to	0.45 to	0.45 to	0.45 to
	1.0	0.7	0.6	0.6	0.6	0.6
рН	3.6 to	3.6 to	3.75 to	3.75 to	3.75 to	3.6 to
	4.0	4.0	3.95	3.95	4.0	4.0
Consistency-Bostwick@ 25°	8.0 to					
C (cms/30sec)	12.0	12.0	12.0	12.0	12.0	12.0
Black Specks (nos/10 gm)	≤ 3	≤ 3	≤ 3	≤ 3	≤ 3	≤ 3
Brown Specks (nos/10 gm)	≤ 3	≤ 3	≤ 10	≤ 10	≤ 3	≤ 3
Colour	Yellow	Golden	Pink	Creamy	Red,	Bright
	Orange	Yellow	White	white	Yellow	Red
Flavour	Typical	Typical	Typical	Typical	Typical	Typical
	Ripe	Ripe	Ripe	Ripe	Ripe	Ripe
Appearance	Homo	Homo	Homo	Homo	Homo	Homo
	genous	genous	genous	genous	genous	genous
Additives & Preservatives	Nill	Nill	Nill	Nill	Nill	Nill
Yeast & Mould Count	≤ 10	≤ 10	≤ 10	≤ 10	≤ 10	≤ 10
(cfu/gm)						
Packing	Drums	Drums	Drums	Drums	Drums	Drums





Specifications-Concentrate	TMP	WGP	RP
Brix @ 20°C	Min 28	Min 28	Min 25
Acidity %	0.8 to 1.2	0.8 to 1.2	0.95 to 1.1
pH	3.0 to 7.0	3.6 to 6.0	3.6 to 4.0
Consistency-Bostwick@ 25°	3.0 to 7.0	3.0 to 7.0	3.0 to 5.0
C (cms/30sec)			
Black Specks (nos/10 gm)	≤ 5	≤ 5	≤ 5
Brown Specks (nos/10 gm)	≤ 10	≤ 10	≤ 5
Colour	Golden Yellow	Creamy White	Red, Yellow
Flavour	Typical Ripe	Typical Ripe	Typical Ripe
Appearance			
Additives & Preservative s			
Yeast & Mould Count			
Packing	Drums	Drums	Drums