

# Creating, Enhancing, Sustaining, the Worlds Food, Natural and Social Environments, Embracing a Global 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 & Vegetables.



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, Mangozz and lehmann etc.



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 for you"**

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 / processor / 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.

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More information on NAVA and its produces can be found at [www.navaqualityfoods.com](http://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](mailto:info@navaqualityfoods.com)  
Website: [www.navaqualityfoods.com](http://www.navaqualityfoods.com)

## Processed Food



THE FOOD, GOOD FOR YOU

## Fruit Puree

THINKING MORE INNOVATIVELY



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



THE PRIMARY PRODUCTION

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



FRESH & AUTHENTIC Products

Months >>	J	F	M	A	M	J	J	A	S	O	N	D
Mango												✓
Totapuri					✓	✓	✓					✓
Alphonso			✓	✓	✓							
Guava												
While Guava	✓	✓					✓	✓			✓	✓
Pink Guava	✓	✓					✓	✓	✓		✓	✓
Red Papaya	✓	✓	✓				✓	✓			✓	✓
Tomato	✓	✓	✓	✓				✓	✓	✓		✓
Melons	✓	✓	✓									✓

Our Food Ingredients brings joy of original natural taste

Certifications



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.

Primary Packing: Drums



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.



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?

Food Safety

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"



Our service providers has the best technology machinery and Quality standards for processing house. Complete processing shall be monitored and inspected by our team and third party auditors.

Our produced Commodities are processing to ensure quality of the finished product. Apart from standard packing facility requirements related to shelter and working conditions, measures also taken to ensure the safety of produce in order to conform to consumer and market requirements. Unlike processed foods, fresh produce to preserve its original flavor and texture. We assuring that all facilities and equipment used in fresh produce handling remain sanitary and do not pose a risk of chemical, physical or microbiological contamination to the produce. All personnel who handle materials and supervise production must also implement good hygienic practice (GHP) when handling produce to avoid contamination. Our Processing and Packaging system is HACCP Certified to ensure quality.

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 1.0	0.45 to 0.7	0.45 to 0.6	0.45 to 0.6	0.45 to 0.6	0.45 to 0.6
pH	3.6 to 4.0	3.6 to 4.0	3.75 to 3.95	3.75 to 3.95	3.75 to 4.0	3.6 to 4.0
Consistency-Bostwick@ 25° C (cms/30sec)	8.0 to 12.0	8.0 to 12.0	8.0 to 12.0	8.0 to 12.0	8.0 to 12.0	8.0 to 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 Orange	Golden Yellow	Pink White	Creamy white	Red, Yellow	Bright Red
Flavour	Typical Ripe	Typical Ripe	Typical Ripe	Typical Ripe	Typical Ripe	Typical Ripe
Appearance	Homo genous	Homo genous	Homo genous	Homo genous	Homo genous	Homo genous
Additives & Preservatives	Nill	Nill	Nill	Nill	Nill	Nill
Yeast & Mould Count (cfu/gm)	≤ 10	≤ 10	≤ 10	≤ 10	≤ 10	≤ 10
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° C (cms/30sec)	3.0 to 7.0	3.0 to 7.0	3.0 to 5.0
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