PRODUCT GUIDE

Mango Strips — Silk Foods Ceylon

FR-MNGS · Dehydrated Fruit (cubes / slices / strips)

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
Exporter	E-Silk Route Ventures (Pvt) Ltd
Address	Silk Ag Tech Park, Hapugasyaya, Nalanda, Matale, Sri Lanka
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Document Information

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1. About the Product

Mango Strips is produced from sound, ripe *Mangifera indica L.* fruit of Sri Lankan origin. Fruit is selected at optimal ripeness, washed, peeled, de-seeded where applicable, cut into uniform pieces, and dehydrated using controlled hot-air drying to reduce moisture content while preserving natural colour, flavour and nutritional profile. No preservatives, artificial colours, flavours or added sugars are used. The finished product is a semi-soft, chewy piece with characteristic colour and natural sweetness. Suitable for direct consumption or as a food ingredient.

Scientific Name	*Mangifera indica L.*
Common Names	Mango Strips
MOQ	Bulk: 100 kg minimum; private-label retail packs: 500 units per SKU.
Shelf Life	12 months from date of manufacture under recommended storage conditions
After Opening	Consume within 4 weeks of opening; reseal tightly between uses

2. Intended Use

Mango Strips (*Mangifera indica L.*) is intended as a ready-to-eat snack and as an ingredient for breakfast cereals, granola,

trail mixes, baked goods, yogurt toppings, and confectionery. Suitable for general population including children above 3 years of age. Suitable for vegetarian, vegan and plant-based diets. Certified organic where indicated, compliant with EU Regulation (EC) 2018/848 and USDA NOP standards.

3. Key Benefits

- Manufactured under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP-certified facilities
- Single-origin, smallholder direct-trade traceability to farm level
- Compliant with EU 1881/2006 / EU 2073/2005 / EU 396/2005 and Codex Alimentarius
- No preservatives, artificial colours, flavours or sweeteners

4. Varieties / Grades / Forms

Form / Cut	Description	Typical Use
Cubes (8–12 mm)	Uniform cubes from ripe fruit, semi-soft chewy texture.	Snacks, granola, trail mix, baked goods
Slices (3–5 mm thick)	Uniform slices, decorative presentation, faster rehydration.	Cereal toppings, decorative confectionery, infusion
Strips / Sticks	Long-cut strips, chewy texture.	Snack bars, ready-to-eat applications
Dices (4–6 mm)	Small dice for bakery and confectionery inclusion.	Muffins, cakes, energy bars, breakfast cereals

5. Active Compounds

(No data)

6. Manufacturing Process Summary

See the dedicated Manufacturing Process document (Doc 5 of this dossier) for the full step-by-step process flow, ISO 5807 notation, and HACCP CCP critical limits. Full physio-chemical, microbiological and nutritional specifications are detailed in the COA (Doc 1) and SPEC (Doc 2).

7. Packaging & Labeling

Packing Types

Primary: Food-grade heat-sealed multi-layer laminated pouches (PET / ALU / LLDPE) or stand-up zip-lock pouches.

Bulk: 5 kg / 10 kg / 20 kg corrugated cartons sealed with tape, or kraft paper bags with inner polyethylene liner.

Secondary: Printed box-board cartons for retail packs.

Packing Sizes

Bulk	1 kg / 2.5 kg / 5 kg / 10 kg / 15 kg / 20 kg / 25 kg
Private Label	50 g / 100 g / 250 g / 500 g / 1 kg (or per customer specification)

20-foot Container Load-ability

20ft FCL retail kg	~ 6,000 – 7,000 kg net
20ft FCL bulk kg	~ 9,000 – 11,000 kg net
40ft FCL bulk kg	~ 18,000 – 22,000 kg net

8. Company Information

E-Silk Route Ventures (Pvt) Ltd was incorporated to establish strategic trade routes in the modern business world, exporting superior-quality spices, tea, herbs, coconut products, and other agricultural commodities produced in Sri Lanka while uplifting the livelihoods of our small-scale farmer communities. Our integrated supply-chain model spans from contracted smallholder farms to in-house factory processing under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP, with direct trade lanes into the UK, USA, Australia, and the UAE.

Our Factories

Our factories use safe and effective manufacturing processes built around cellular manufacturing principles, enabling a wide variety of products to be strategically produced with minimal slack time and the highest throughput. Our facilities also provide valuable employment opportunities to the surrounding rural areas, including the spouses of our farmer partners.

Our Farmers

Our farmers — the upstream of our supply chain — belong to a challenged socio-economic class long masked by intermediaries. Through direct trade, we provide the best possible price for produce from our micro, small, and medium-scale farmers, and we capture provenance at the farm level for full traceability back to the grove.

9. Sustainability & CSR

Backward Value Transfer (BVT)

Our BVT initiative ensures that the farmer benefits the most from each transaction by transferring the majority of the realised margin back to the producer at source.

Silk Social Index (SSI)

A proprietary measure of brand impact at the grass-root farmer-community level, attached to every commercial transaction so customers can quantify the social good their purchase creates.

Green Initiative

Year-on-year green-growth pledge implemented across the organisation through:

- Re-use of cartons and paper
- Preference for solar dryers over fossil-fuel-fired dryers
- Treatment of organic solid waste and re-application as plantation fertiliser
- Treatment of wastewater and diversion to plantation irrigation
- Biodegradable / compostable primary-packaging options on request

10. Supply Chain Management

Management of supply chains on behalf of customers — covering product, packaging, certification, logistics, and delivery — so our customers can focus on selling.

Hassle-free International Trade (H-fIT)

Source products from regions where we are present, without being involved in the import/export process, from the comfort of your office. We export from origin, import into your local through our registered entities, and deliver to your warehouse.

International Locations

- Sri Lanka (Head Office & Factory)
- United Kingdom
- United States
- Australia
- United Arab Emirates

11. Shipping & Lead Times

Shipping Methods

- Sea Freight — Lowest cost; longer transit.
- Air Freight — Typically under one week to destination; higher cost.
- Express Courier — Fastest door-to-door including clearance; highest cost.

Sea Freight Lead Times (typical, by region)

Region	Transit
Asian Region	1–2 weeks
Australia	3–4 weeks
UK / Europe	4–5 weeks
Eastern Europe	5–6 weeks
North America	5–6 weeks
South America	6–7 weeks

Production Lead Time

2 to 3 weeks (standard SKUs); 4 to 6 weeks for custom private-label orders subject to artwork sign-off.

12. Payment & Trade Terms

Accepted Methods	PayPal — sample shipping cost only · Bank T/T (Wire Transfer) — standard orders · Letter of Credit (L/C) — orders above USD 25,000
Incoterms	FOB Colombo (CIF / DDP available on request)
Currency	USD (EUR / GBP / AUD available on request)

13. Certifications

- BRCGS — Brand Reputation Compliance Global Standards
- FSSC 22000 — Food Safety System Certification
- HACCP — Hazard Analysis Critical Control Point
- ISO 22000 — Food Safety Management System
- GMP — Good Manufacturing Practice

16. Frequently Asked Questions

Product

Q1: Is sugar or sulphite added during drying?

A: No. We dehydrate without added sugar and without sulphite preservatives. Natural fruit sugars are retained from the ripe fruit. SO_2 residue is below 10 ppm and arises only from background environmental levels.

Q2: Is the product organic?

A: Where indicated on the label, the product is certified organic to EU Regulation (EC) 2018/848 and / or USDA NOP standards. Certifying body and certificate number on request.

Q3: What is the production lead time?

A: 2–3 weeks for standard SKUs subject to seasonal fruit availability; 4–6 weeks for custom private-label orders.

Q4: What rehydration ratio should I plan for?

A: Typical rehydration is 1:2 to 1:3 by weight (dried : water) for 20–30 minutes in warm water. Final volume depends on the fruit variety.

Packing

Q1: What is the MOQ for private label?

A: MOQ 500 units per SKU using stock 100 g / 250 g / 500 g / 1 kg kraft pouches or 100 g zip-lock pouches. MOQ governed by packaging supplier — typically 10,000 – 15,000 packages total. Larger order quantities yield label-printing economies that we pass on to the customer.

Shipping

Q1: What shipping methods are available?

A: Sea Freight: Lowest cost; longer transit. / Air Freight: Typically under one week to destination; higher cost. / Express Courier: Fastest door-to-door including clearance; highest cost.

Q2: What are the shipping lead times?

A: Air: a few days to one week. Sea (see destination table in the Shipping section). Production lead time: 2 to 3 weeks (standard SKUs); 4 to 6 weeks for custom private-label orders subject to artwork sign-off.

Payment & Other

Q1: What are the payment methods?

A: PayPal — sample shipping cost only · Bank T/T (Wire Transfer) — standard orders · Letter of Credit (L/C) — orders above USD 25,000. Incoterms default: FOB Colombo (CIF / DDP available on request). Currency: USD (EUR / GBP / AUD available on request).

Contact

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