



# KHANDELWAL FOOD INDUSTRIES



# ABOUT US

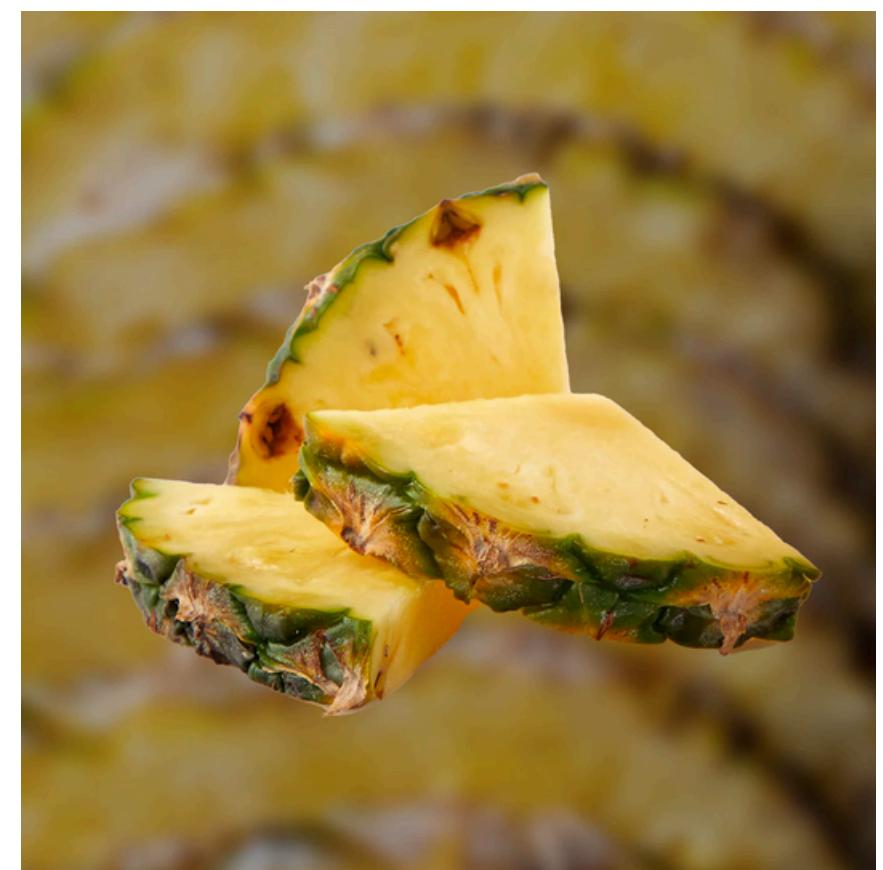
KKhandelwal Food Industries is a quality-focused food manufacturing and trading company committed to delivering hygienic, well-processed, and consistently reliable food products. We deal in a wide range of food categories including **bakery products, aseptic fruit pulps, spices, sweets, and snacks**, catering to diverse market needs.

Our operations emphasize strict quality control, careful raw material selection, and standardized processing to ensure safety, freshness, and authentic taste. We serve bulk buyers, distributors, and food businesses, offering dependable supply, consistent quality, and long-term reliability. Driven by quality and customer trust, Khandelwal Food Industries continues to grow as a dependable name in the food sector.

# ASEPTIC PINEAPPLE PULP

TSS (°Brix)	12°
Environmental Condition	25±3°C & 30–60% RH
Shelf Life	18 Months from Manufacture
Packing Size	3 kg, 20 kg
pH	2.8

Aseptic Pineapple Pulp is processed from fresh, ripe pineapples under hygienic conditions. It offers a tangy, refreshing flavour with smooth consistency. Ideal for beverages, dairy products, desserts, and food processing applications.



# ASEPTIC MANGO PULP

TSS (°Brix)	15-16.5°
Environmental Condition	25±3°C & 30-60% RH
Shelf Life	18 Months from Manufacture
Packing Size	3, 20, 210 kg
pH	3.5-3.9



Aseptic mango pulp is a high-demand ingredient in the global food and beverage industry. It is essentially fresh mango that has been processed into a smooth puree and then sterilized to ensure it is free from microorganisms, all while maintaining its natural flavor and nutrients.



## ASEPTIC GUAVA PULP

Environmental Condition	25±30C & 30-60% RH
TSS (°Brix)	11°
Shelf Life	18 MONTHS FROM MANUFACTURE
pH	3.9

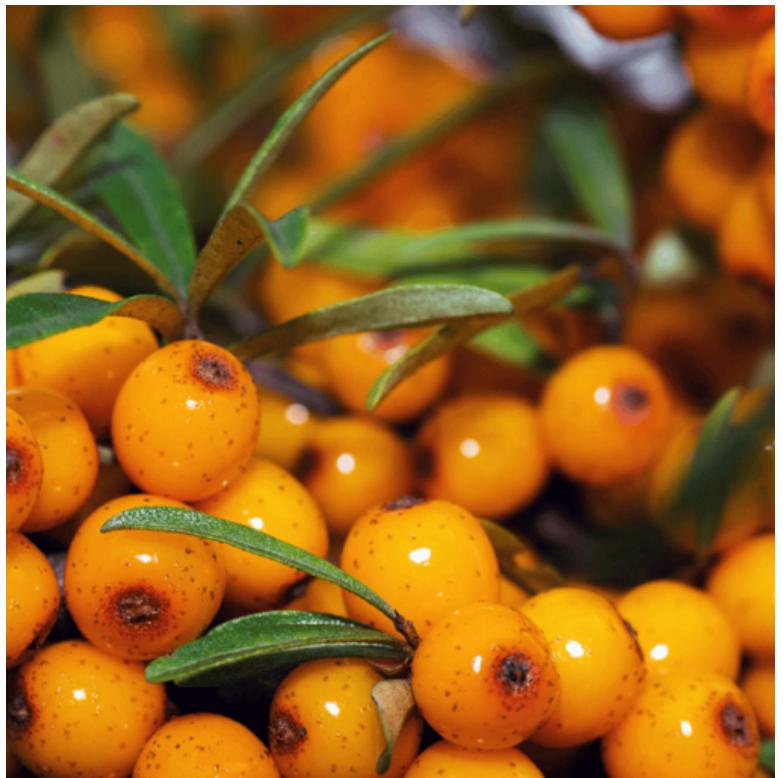
Aseptic Guava Pulp is prepared from fresh, ripe guavas and processed under hygienic conditions. It delivers natural guava flavour, smooth texture, and consistent quality. Ideal for beverages, dairy products, desserts, and food processing applications.

# ASEPTIC LITCHI PULP

Environmental Condition	25±30C & 30-60% RH
TSS (°Brix)	15.5-16.5°
Shelf Life	18 MONTHS FROM MANUFACTURE
pH	3.4-3.8

Aseptic Litchi Pulp is made from selected ripe litchi fruits and processed under hygienic conditions. It offers natural sweetness, smooth texture, and authentic litchi flavour. Suitable for beverages, dairy products, desserts, and bakery applications.





## ASEPTIC SEABUCKTHORN PULP

Environmental Condition	25±3°C & 30-60% RH
TSS (°Brix)	11°
Shelf Life	18 MONTHS FROM MANUFACTURE
pH	2.8

Aseptic Seabuckthorn pulp is a nutrient-dense ingredient often called the "Holy Fruit of the Himalayas." Similar to mango pulp, it is processed and packaged under sterile conditions to remain shelf-stable without refrigeration, preserving its complex profile of vitamins and rare fatty acids.



## ASEPTIC JAMUN PULP

TSS (°Brix)	6.5-8°
Environmental Condition	25±3°C & 30–60% RH
Shelf Life	18 Months from Manufacture
Packing Size	3, 20 kg
pH	2.8-3.0

Aseptic Jamun (Black Plum) pulp is a specialized ingredient widely used in the health and wellness sector. Unlike common tropical pulps, Jamun is highly valued for its astringent properties and its traditional role in managing blood sugar levels.



## CONTACT US

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# THANK YOU

