

DRIED MANGO

1. Mango Type and Product Specifications

Product: Dried Mango – industrial dehydration

Varieties: Kent, Amélie, Brook, Lippens

Origin: Burkina Faso

Dried mango is produced through a controlled industrial dehydration process designed to preserve the fruit’s organoleptic qualities while ensuring microbiological stability and extended shelf life.

Variety	Description
Amélie	Early variety, aromatic, firm flesh with low fiber content. Good drying behavior and balanced flavor.
Brook	Dense and homogeneous flesh. Stable processing yield and consistent texture after dehydration.
Kent	Reference variety. Very low fiber content, sweet profile, excellent quality after drying.
Lippens	High sugar content with pronounced flavor. Good color and texture stability after dehydration.

2. Production Period by Country

Country	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Burkina Faso	—	—	★	✓	✓	✓	✓	✓	✓	—	—	—

★ Start of the season ✓ full availability

Processing takes place during the fresh mango season. Dried mango is then available year-round depending on processed volumes.



3. Formats and Packaging

Standard formats: slices, strips or pieces according to specifications.

Packaging options: retail pouches or bulk export packaging.

Formats and packaging can be adjusted to buyer requirements.

4. Transport Options

Sea freight is preferred for commercial volumes.

Air freight possible for specific needs.

Dry product, ambient controlled temperature, protection against humidity.

