



Newgen

Agro Processors Pvt. Ltd



NEWGEN AGRO PROCESSORS PVT LTD., "NEWGEN AGRO" is formed by group of experienced professionals focused on agro based value added process by converting raw material into pulp (Mango, Guava, Papaya and Tomato).The company was incorporated in August 2010.



The Factory is located in Krishnagiri surrounded by 40,000 acres of Mango orchards and is well connected to Bangalore (Karnataka), Chittoor (A.P) and Chennai by National High Ways.

QUALITY and efficient service to the customer is our objective with an edge of sharpness in the fruit processing profession. We are steered by the Customer as its driving force. Our collective knowledge base backed up by well qualified, experienced and dedicated group of Food technologists and technicians is at the disposal of our customers for mutual development of fruit based pulp and products.

Our indepth knowledge with technically and financially strong back up from share holders has got the right potential to meet the demanding requirements of just in time delivery with high quality of pulp.

VISION

To set a bench mark of high quality fruit pulp production and to become one stop shop for all fruit processing solutions to our customers, while supporting the economic growth and the well being of the rural areas of India..

MISSION

To establish leadership in the area of Food processing by meeting Highest standards of Quality, Reliability and efficient delivery to customers.

THE FACILITY

The factory is constructed in a sprawling 11.25 acres of land with ample water source. Currently fruit pulp of single strength is being packed aseptically (bag in drum of 215Kgs \pm 1 Kg).

The construction of the factory building is by the new technology known as Pre-Engineered Building.



Ripening chamber



Fruits washing



Destoner, pulping & refining



Pre heating



Aseptic filling



Warehousing

Specification for the fruit pulp and concentrates

The specifications could be modified as per the requirement of the buyer

Parameters	Fruit Pulp & Concentrate								
	Alphonso Mango Pulp	Raspuri Mango Pulp	Totapuri Mango Pulp	Guava Pulp	Papaya Pulp	Papaya Concentrate	Totapuri Mango Concentrate	Tomato Paste	White Guava Concentrate
Brix Corrected at 20° C (°B)	>16	>14	>14	>9	>9	>25	>28	>28	>20
pH	<4	<4	<4	<4.1	<4	<4	<4	4.0 to 4.2	natural
Acidity %*	0.6-0.9	0.5	0.5-0.95	0.45-0.65	0.45-0.6	1-1.2	0.8-1	1.8-4	0.75-1
Colour	Orange yellow	Reddish yellow	Golden yellow	Creamy white	Red	Red	Bright yellow	Typical tomato red	Creamy white
Black Specs per 10 gm	Nil	Nil	< 10	Nil	Nil	Nil	< 10	---	Nil
Brown Specs per 10 gm	< 10	< 10	< 10	< 10	< 10	< 10	< 10	--	< 10
Flavour	Characteristic of Good Fruit	Characteristic of Good Fruit	Characteristic of Good Fruit	Characteristic of Good Fruit	Characteristic of Good Fruit	Characteristic of Good Fruit	Characteristic of Good Fruit	Characteristic of the tomato, no abnormal flavor	Characteristic of Good Fruit
Appearance	Homogenous	Homogenous	Homogenous	Homogenous	Homogenous	Homogenous	Homogenous	Homogenous	Homogenous
Taste	Characteristic of Alphonso	Characteristic of Raspuri	Characteristic of Totapuri	Characteristic of guava	Characteristic of papaya	Characteristic of papaya	Characteristic of totapuri	Peculiar to tomato	Characteristic of guava
Consistency (Cm/30 Sec by Bostwick at 20° C)	6-12	6-12	6-12	6-10	2.5-8	2.5-8	3.5-10	4-8	3.5-8
TPC cfu**/gm	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU
Yeast cfu**/gm	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU
Mould cfu**/gm	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU	<10 CFU
Coliforms	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent
Salmonella	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent
Howard Mould Count	---	---	---	---	---	---	---	50% max positive field	---

* as anhydrous citric acid w/w

** colony forming units



THE SPECIAL FEATURES WITH NEWGEN'S FACTORY:-

- ❖ The processing hall and warehouse is attached to each other totaling to 66000 Sq. ft of covered area.
- ❖ Straight line processing thus avoiding storage of cold pulp – ensures quality.
- ❖ The online laboratory is within the process hall.
- ❖ State of the art machineries include Alfa Laval Steriliser & filler with 6MT/hour filling capacity.
- ❖ Advanced ripening chambers to avoid fruit damage, provide better quality and evenly ripened fruits for processing.
- ❖ Ripened fruits are fed by conveyors to the fruit washer to minimize damage to fruits.
- ❖ High tension power line with back up generators and adequate water services.
- ❖ Fully covered warehouse to avoid heat and dust directly affecting the finished goods.
- ❖ Maintaining strict hygienic conditions throughout the processing line.
- ❖ Aggressive R&D with international nutrition & Food technology expert as our Technical advisor to help customers venture into new markets with new products.



Works

S. No. 418/3B
Karuthamarampatti Village
Chapparathi Post Krishnagiri Dt 635 106
Tamilnadu India
T/F +91 43 43 290998

Reg office

“Leelavathi”
69/5 Level 5 Armenian Street
Chennai 600 001 India
T +91 44 4262 778
F +91 44 4262 7993

Web: www.newgenagro.com e-mail: info@newgenagro.com

