



MANGO POWDER

Mango Powder is a dried spice, extensively used for its taste and flavor in different cuisines. It is obtained by drying unripe mangoes and then grinding them finely into a powder. Citric acid, terpenes, aldehyde and esters are responsible for the sour taste. The taste of the spice is somewhat similar to tamarind. It is used for its tangy flavor and a slight tropical aroma.

Trade in Mango Powder

India is one of the largest producers and consumers of Mango Powder. Andhra Pradesh and Uttar Pradesh are one of the major amchoor or mango powder producing Indian states.

Mango Dry Powder

Dry Mango Powder is known as amchur. This powder is made by drying small segments of unripe mangoes and then grinding them into a powder. It is used to give a slightly sour and tangy taste to dishes.

Since last four decades tjadoagroproducts an eminent name who is the leading manufacturer and exporter of variety of spices under the registered trademark . The spices are specifically made with unbeaten flavour, enthralling fragrance and important nutritional value. There is a wide collection of grounded spices. Dry mango powder is a unique grounded spice which is mainly known as `amchoor`. This is mainly used as refreshment drink during the hot summer. Salient features are:

It is easy to eat and to transport and very tasty

Note: - Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



Basics

Mango Powder or Amchoor can not be called a spice, but in every way, can be used like one. It is the sun dried fruit from an unripe mango, pulverized into a powder.

Culinary Uses

Highly Prized for Indian cooking, the primary use of Mango Powder is for Chutneys. The powder lends quite a bitter or sour bite to something that started out as a sweet condiment. It can be used in soups, pastries, and in vegetarian dishes as a souring additive.

Generally mango powder is produced solely in countries that use it in cooking such as India. Other countries harvest Mango when it close to being ripe and very sweet.



Contact Us

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