



## WHY TO CHOOSE GK MANGOES?

- ✓ Socio economic movement supporting over 350 hard working genuine farmers.
- ✓ Sourcing from Core Alphonso area of Kokan region- Devgad, Rajapur & Ratnagiri.
- ✓ Naturally Ripe Mangoes
- ✓ Geographic Indication (GI) Registered Farmers
- ✓ Authentic Cultivation, Harvesting, Grading & Packaging Practice.
- ✓ No Adulteration (no Mixing Of Karnataka And Gujarat Mangoes)
- ✓ Alphonso Has Rich Aroma, Taste & Color.



## ABOUT HAPUS

With an attractive saffron colour, the sweet & sour taste which is out of this world, the intoxicating fragrance that wafts around the house, announces the arrival of the King of fruits Alphonso or Hapus Mango. From America to Europe and all over India, mango connoisseurs are eagerly waiting to get their hands on the best quality Alphonso mangoes. As everything in the world became commercial and Alphonso mango also increased in value. Growing and artificially ripening of mangoes using chemicals carbide, severe commercialization of Alphonso Mango has lost the true mango flavour. Duplicate mangoes, which look like Alphonso mangoes that come from Karnataka, Gujarat, and other parts of South India, also adulterated the market of real Alphonso mangoes which has denied mango lovers the heavenly experience real experience of enjoying mangoes. Kokan is known to produce the best alphonso mango in the world, The coastal areas of Ratnagiri, Rajapur, and Devgad talukas are the hotbed for mango cultivation. Millions of Alphonso mango trees have been planted on acres of land in this area. Alphonso mangoes grown in mineral-rich red soil from laterite stone are considered to be of the highest quality. The more desirable mangoes are cultivated on the banks of Vijaydurg creek in the coastal areas of Rajapur and Devgad. Most of the Alphonso mangoes grown in Konkan are in Pavas and Ratnagiri areas. Still produced using traditional methods by the farmers, the mango from this area demands a higher price and keeps its authenticity. Global Konkan and Samruddha Konkan Shetkari Sanghatana have brought together 350 farmers from all over the region. With hard work, and training the traditional mango farmers, Global Kokan has developed a world-class Alphonso mango brand. And with such initiatives original Alphonso mango and the popularity of farmers from Konkan are reaching a global audience. Under this initiative, Alphonso mangoes from the best farms in Konkan will be delivered directly from the orchard to the customer. For this, Shetkari Amba Bazaar will be launched in Mumbai, Pune, and also in Europe. Care is being taken to ensure mango lovers get the best and original product from the Konkan region which has an authentic taste and will be exported packed in the grass and in proper wooden boxes.





### GK SPECIAL - BOX

Type	Dozen
Jumbo	01
Platinum	01
Export	01
Standard	02

### GK SPECIAL-CRATE

Type	Dozen
Jumbo	2.5
Platinum	03
Export	3.5
Standard	04

### GK MANGOES-CRATE

Type	Dozen
Platinum	03
Gold	04
Export	05

- A Global Konkani Initiative - Samruddha Konkani Shetkari Sanghatna is an apex body of 350 enterprising Geographic Indication (GI) registered mango farmers from Konkani region in Maharashtra. Original, export-quality Alphonso mangoes are sourced from regions like Devgad, Vijaydurg, Rajapur, and Ratnagiri which are considered the geographical capitals of the world-renowned Alphonso Mango.
- Global Konkani is organizing Global Konkani Mango markets and Mango Festival at various locations in the state. These markets and mango festivals will be a platform where farmers from the Konkani region can sell and promote mangoes from their orchards to the consumer.
- Our original Alphonso mangoes are naturally ripened without using any carbide, chemicals & artificial methods keeping the old familiar authentic taste, aroma, attractive saffron colour, and thin skin. This ensures that duplicate mangoes from Karnataka and South Indian are not mixed or sold as alphonso mangoes.
- As our mangoes are ripened naturally, kindly judge the ripeness of the fruit on the firmness and not just the colour of the skin.
- It's always recommended to keep the mangoes at room temperature with natural ventilation for ideal ripening. Avoid rooms with AC or kitchen heat.
- The box opening date is written on the box. Please open the box on the mentioned date. Remove ripe fruits from the box and spread them in the airy place. Keep the remaining fruits in the box to ripen.
- When mangoes are grown naturally, the amount of water in the mango is reduced, and hence the weight of each fruit is reduced by 20 to 30 grams.
- Alphonso Mango, the king of fruits, is a very sensitive fruit, No matter how much care is taken by the farmer while ripening naturally, 10-15% of mangoes will get spoiled.





# Mango Travel Fest

[www.globalkokantravel.com](http://www.globalkokantravel.com)



## EXPERIENCE ALPHONSO - FEATURES

- Visit To Mango Orchard
- Alphonso Mango Workshop
- Mango Plucking, Harvesting, Packaging
- To know about Mango Farming And Farmers Life
- Story of Original Alphonso.
- Food Festival
- Village Tourism, Crocodile Safari, Beach Tourism & Other Activities.
- Traditional & Fusion Alphonso Recipes, Dishes.

**In Green Echo you can Eat Unlimited Mangoes**



**For Tourism Booking**  
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