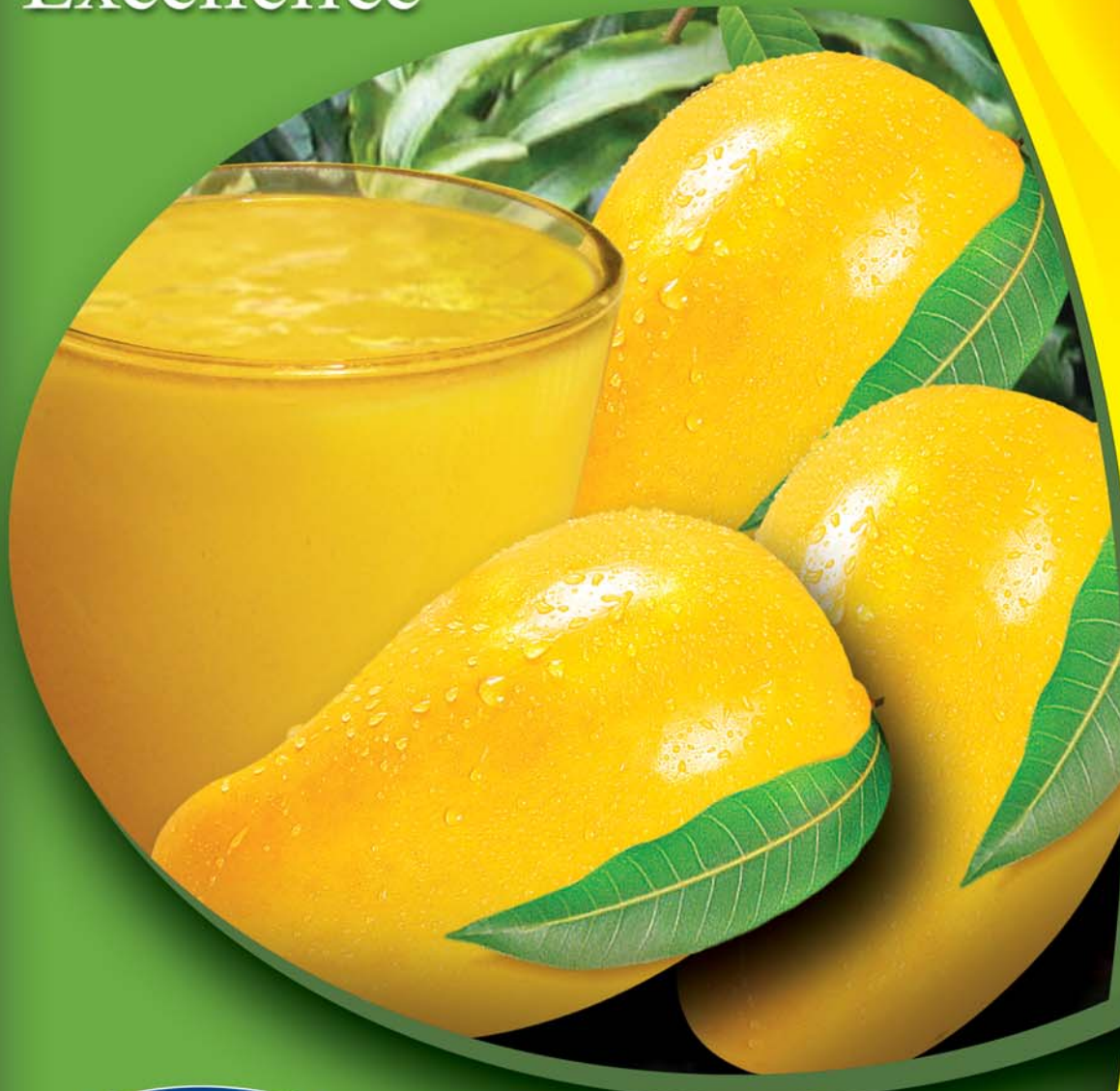




A Journey Through Time

64 Years of
Excellence





Company Profile:

Pakola Products Limited (PPL) a sister concern of Pakistan Beverage Limited, a franchisee bottler of Pepsi Cola International (PCI), manufacturing Pepsi Cola beverage portfolio since 1979. As Pakistan's leading Beverage Company, new markets were tapped through Pakola Products Limited (PPL), including Pakola flavored milk and Slice Juice Drink were launched in 2006, now one of the established brands as a result of their freshness, high nutrition content and vibrant packaging.

In 2009, Pakola Products Limited set up its non aseptic Pulp Division. After two years of successful operations, a new aseptic plant with a capacity of 100 MT per day was installed. Soon after its instigation plant got listed as an Approved Vendor in PepsiCo Supply Chain System thereby enabling us meet the requirements of our own product, "Slice" as well as other regional Bottlers.

After serving a number of satisfied customers locally and with its unflinching commitment to quality, PPL is now geared up to explore international markets for its pulp delivering the finest quality of fruits with the best of nature's bounty, freshness and goodness preserved intact.





Product Range:

- Aseptic Desi Mango Pulp/Puree

Desi Mango Pulp has the following characteristics;

Brix Level 16 ± 1 , pulp yield of 55-58%, sweet taste, more aromatic and medium acidic in comparison to TotaPuri of India.

Its season starts from beginning of July and last up to end of August.

- Aseptic Sindhri Mango Pulp/Puree

Sindhri Mango Pulp has the following characteristics;

With a Brix level close to Alfanso (16 ± 1), similar level of acid and high pulp recovery (60%), comparable in characteristics to Alfanso and significantly better than TotaPuri from India.

It is also very close to Atalfo of Philippine and Honey of Australia and can also be used as a replacement for other varieties like Kensington Pride, Kent and Keitt.

Its pulping season runs throughout the month of June.

- Aseptic Chaunsa Mango Pulp/Puree

Chaunsa variety of Mango is known all over the world for its sweet taste and attractive yellow color.

It has a higher Brix level of (22 ± 2) with very good pulp yield (60-65%). The pulp is without fiber and highly aromatic.

Its season starts from beginning of July and last up to end of August.



MANGO PULP



Pulp extracted from sound, matured and ripe Mango Fruits by mechanical process and packed aseptically, under hygienic conditions.

Specifications:

Parameter	Desi Mango Pulp	Sindhri Mango Pulp	Chaunsa Mango Pulp
Color	Golden Yellow	Golden Yellow	Golden Yellow
Texture	Smooth creamy	Smooth creamy	Smooth creamy
Taste	Wholesome and Characteristic to Desi Mango	Wholesome and Characteristic to Sindhri Mango	Wholesome and Characteristic to Chaunsa Mango
Flavor	Typical Ripe of the Variety	Typical Ripe Sindhri Mango	Typical Ripe Chaunsa Mango
Total Soluble Solids	15 ± 1 Brix minimum at 20°C	15 ± 1 Brix minimum at 20°C	22 ± 2 Brix minimum at 20°C
Appearance	Homogenous uniformly free flowing	Homogenous uniformly free flowing	Homogenous uniformly free flowing
Acidity as citric acid	0.5 – 0.8% W/W	0.5 – 0.9% W/W	0.5 – 0.9% W/W
pH Value	Less than 4.0	Less than 4.0	Less than 4.0

Microbiology:

Parameter	Desi Mango Pulp	Sindhri Mango Pulp	Chaunsa Mango Pulp
Yeast/Mould	< 20 cfu/g	< 20 cfu/g	< 20 cfu/g
Total Palate Count	< 100 cfu/g	< 100 cfu/g	< 100 cfu/g
Aerobic Palate Count	< 100 cfu/g	< 100 cfu/g	< 100 cfu/g
Coliform	None	None	None
E. Coli	None	None	None

Packing Aseptic:

Drum with Aseptic bag poly liner Nett Wt. 200 Kg ± 1
 Other Aseptic packs
 25kg Bag-In-Box
 Customized Packaging available on request

Storage & Expiry:

18 months at normal ambient conditions (20-25°C)
 Store in cold Conditions and avoid direct sunlight



Certifications & Accreditations:

- Certified ISO 22000:2005 company
- HACCP Certified
- Approved Supplier for PepsiCo
- Authenticity Testing By Eurofins (France)

Distribution and Logistics Capability:

FOB/CNF facility is available in both 20' & 40' FCL for International buyers. Estimated transit time between Karachi and Rotterdam (25 to 30 days)

Product Samples:

Samples available in 02 kg aseptic bags

Market Visits:

Please contact us for further details, we are available to visit and present our company, products and capabilities.

Alternatively, we would be very happy to welcome you to our company in Pakistan.

Contact Us:

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MANUFACTURERS OF DAIRY & FRUIT PRODUCTS

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