Sweet are the fruits of our labour... When tasted by the world
Treasures of the Tropics

Golden mangoes. Juicy guavas. Luscious papayas. Succulent tomatoes. The tropics abound in the choicest of fruits and vegetables which are sought after by the rest of the world for their taste and flavour. And India, as a tropical country, has been abundantly blessed by Nature.

Capricorn

Pioneer and Leader

Capricorn Food Products India Limited was one of the first to explore the potential of the fruit and vegetable processing industry in India. For more than a decade now, we have been delivering the best of nature’s bounty, freshness and goodness preserved intact, to countries around the globe.
Today Capricorn is known worldwide as a leading fruit processing company manufacturing pulps/purees and concentrates of tropical fruits like Mango, Guava, Papaya, Pineapple and Banana. We also process vegetables like Tomato, Baby Okra, Green Peas and Indian ethnic vegetables in frozen form.

**Our Goals**

Capricorn was founded with an aim to deliver excellent products and services which include the finest quality processed fruits and vegetables. Our dedication to hygiene and food safety procedures is total. We are committed to innovation, service and value creation as well as nurturing a business culture of dignity and respect for employees. We believe in building long term partnerships with our suppliers.
Focused on Quality

Food service professionals will vouch for Capricorn's focus on quality. We don't compromise on convenience and taste either. A highly skilled team, comprising the best minds in the industry is in place to handle our operations which are totally systems driven and adhere to Approved Manufacturing Practices. Our strengths are modern technology, manufacturing flexibility and product consistency. Our products range is wide and encompasses the finest selection of fruits and vegetables. It includes processed fruit purees and concentrates.

The Process

From sourcing to packaging and delivery, our entire production process geared to ensure quality and complete satisfaction. We source fruits and vegetables from our own orchards and nearby farms. We process around 200,000+ Tonnes of Mangoes every year. We enjoy strong and long-standing ties with the agricultural community which makes possible an uninterrupted supply of fresh fruits and vegetables.
Aseptic Processing and Packaging

At Capricorn, we pay special attention to packaging. It is an intrinsic part of the total quality management. Different kinds of tropical fruits are processed using fully operational, sophisticated machinery and equipment from CFT-MANZI of Italy and ALFA LAVAL of Sweden.

Packing materials are sourced from certified vendors and packaging is done in ASEPTIC bags from 20 litre to 1000 litre packs and OTS cans...

We follow ISO 9001-2008 & FSSC 22000 standards for ensuring the quality of our processed products.

Frozen Fruit/Vegetable Processing and Freezing

Prepared vegetables are transported to a common processing line for balancing, cooling and inspection. Tropical fruits are prepared into cubes/slices/chunks and frozen by IQF method. Fruits are also processed into purees/concentrates/juices and frozen as blocks or bulk frozen in drums.
Our Product Range

NFC | Purees | Puree Concentrates
Juice Concentrates

Mango
Alphonso / Totapuri / Kesar / Raspuri

Guava
White / Pink

Papaya
Red / Yellow

Banana

Tomato

Pineapple

Coconut

Pomegranate

Melon
IQF | Frozen

- Mango
- Papaya
- Pineapple
- Watermelon
- Cantaloupe
- Coconut
- Pomegranate
- Banana
- Guava
- Sweet Corn
- Green Peas
- Okra
- Vegetables
- Carrot / Beans
- Bell Peppers / Chilly
- Onion / Mushrooms

Indian Ethnic Vegetables
The Infrastructure

- 8 Aseptic Lines, 2 Canning Lines, 4 IQF lines, 1 plate freezing Line, located at various fruit and vegetable growing areas across the nation.

- Capacity to store 34000 MT of Aseptic Drums in chill Stores (+5°C) and 4000 MT of Frozen product in cold stores (-18°C).

- Ripening Chambers to handle fruits.

- Full Genset backup with ambient warehousing facilities to store 100,000 MT of finished products.

- A team of Agricultural officers to work in tandem with farmers to enforce strict compliance with the prescribed Package of Practices (POP), approved methods and modern, safe farming techniques.

- State-of-the-art laboratory for in-house testing of microbiology, colour and other parameters of the food products.
The Production Facilities

Satyavedu – Andhra Pradesh, India
Built-up Area – 80,000 square meters
Production Capacity:
· 3 Aseptic Lines – 32 MT/Hour
· 2 IQF Lines – 4.5 MT/Hour
Warehouse Capacity:
· Ambient – 30,000 MT
· Chilled (4 -10°C) – 16,000 MT
· Frozen (-18°C) – 2,500 MT

Krishnagiri – Tamil Nadu, India
Built-up Area – 83,000 square meters
Production Capacity:
· 3 Aseptic Lines – 26 MT/Hour
· 1 Canning Line – 4 MT/Hour
Warehouse Capacity:
· Ambient – 20,000 MT
· Chilled (4 -10°C) – 12,000 MT
Nashik – Maharashtra, India

Built-up Area
113,000 square meters

Production Capacity:
- 2 Aseptic Lines – 11 MT/ Hour
- 1 Canning Line – 3 MT/ Hour
- 1 IQF Line – 2 MT/ Hour
- 1 Plate Freezing Line – 2 MT/ Hour

Warehouse Capacity:
- Ambient – 20,000 MT
- Chilled (4 -10° C) – 6,000 MT
- Frozen (-18° C) – 1,500 MT
Certifications

- FSSC 22000 by TUV-SUD
- BRC Global Standard for Food Safety by TUV-SUD
- Organic Certification by Ecocert
- Global GAP
- Member of SGF
- Member of SEDEX & SMETA 4-Pillar Compliant
- Halal by Jamiat-E-Ulama
- Kosher by Star-K
- Certification Scheme for Food Products by EIC-India
- US FDA
- ULSAC Compliant
The Capricorn Advantage

- Manufacturing facilities for Processing and Packing - Cans, ASEPTIC and Frozen - across India for Tropical fruits.
- Well equipped teams to handle all operations.
- In-house laboratory providing chemical and microbiological and analytical services.
- Production process ensures minimal human touch and flavour loss.
- Our own temperature Controlled Warehouses to reduce inventory holding costs with limited back-haul opportunities.
The Extra Mile Factor

At Capricorn, we believe in quality, not just in the products we manufacture but also in the relationships we maintain with our customers, suppliers and employees. Our business practices are based on trust and integrity while our labour practices are known to be employee friendly. Constant innovation and value addition are the twin principles of our corporate philosophy. As for work ethics, we are always raising the bar. In short, we go the extra mile to make sure that our reputation stays as wholesome as the products we manufacture.
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