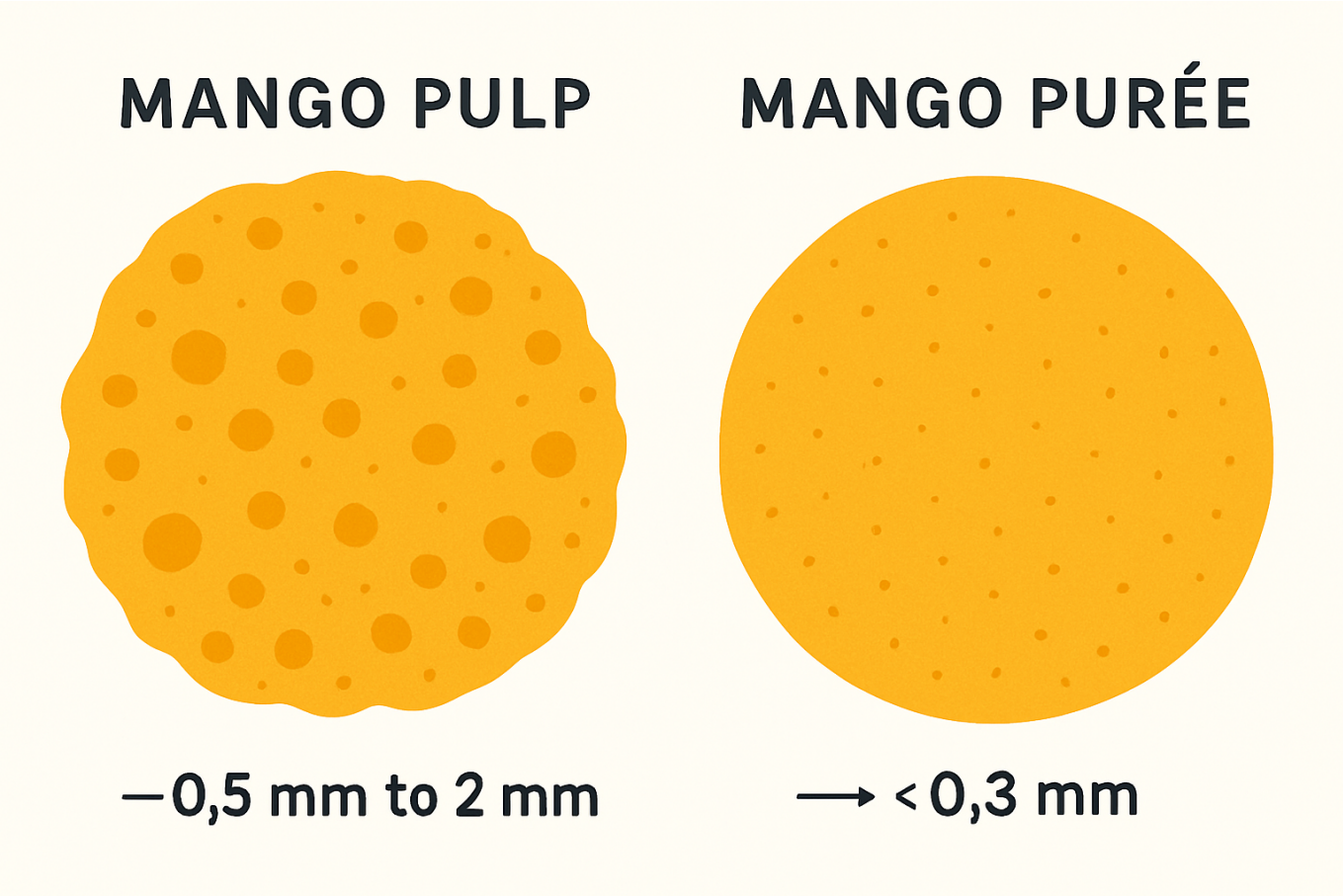


# Mango Pulp and Puree



In terms of **particle size**, the difference is mainly in how finely the mango flesh is broken down:

Feature	Mango Pulp	Mango Purée
Typical Particle Size	~0.5 mm to 2 mm pieces (small fibrous bits are still present)	<0.3 mm (almost no perceptible particles)
Texture Perception	You can feel tiny bits or fibers on the tongue.	Completely smooth and uniform, no discernible texture.
Processing Step Impact	Minimal blending/mashing — retains more cell structure.	Fine blending + optional straining or sieving — breaks cells down fully.

So, if you put both under a **microscope or sieve test**, pulp would have a wider range of particle sizes (including intact fiber strands), whereas purée would be almost entirely **homogenized mango tissue** with particles small enough to feel like a creamy liquid.