

MANGO UNIVERSITY

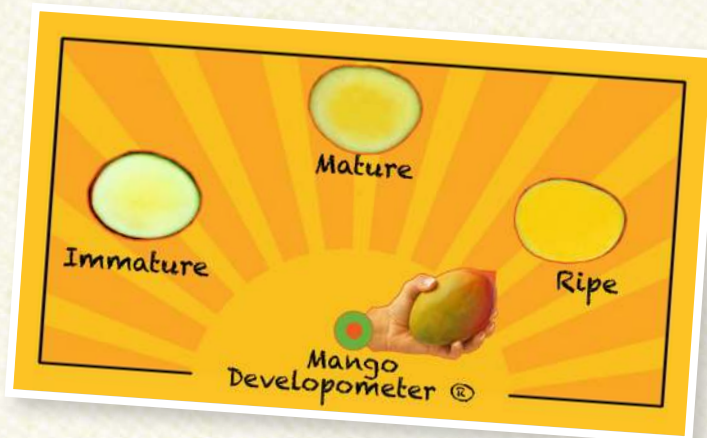
RECEIVING, QC AND RIPENING

Class Notes



NEVER STORE MANGOS BELOW 54°

Mangos are a tropical fruit.
They can get chill damaged below 54°.



Use the Mango Maturity and Ripeness Guide to interpret your results.

Mangos develop from immature to mature to ripe. A mango that was harvested mature should ripen normally to be soft and sweet. The mangos you receive should be mature, but may not be ripe.

3 WAYS TO JUDGE MANGO MATURITY:

1. Internal flesh color – ranges from white or pale yellow to deep golden yellow
2. Firmness – use a penetrometer with an 8 mm tip
3. Brix or Soluble Solids Content – use a refractometer

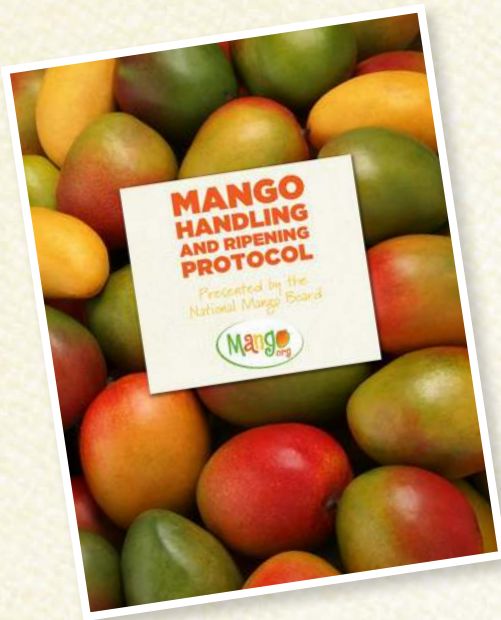


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MANGOS CAN BE RIPENED IN YOUR BANANA ROOMS:

- * Ripening mangos may increase sales
- * Mangos can be ripened right along with bananas or with some other items
- * The National Mango Board has a Mango Ripening and Handling Protocol with detailed instructions for mango ripening
- * They also have an ripening expert on hand to answer questions

Check out postharvest.ucdavis.edu for more resources.

WHAT NOT TO LOOK FOR:

- * Red blush has nothing to do with maturity, ripeness or eating quality
- * Some varieties will have solid green skin, even when fully ripe
- * White spots or lenticels on the skin are normal
- * Sap from the stem end might stain the fruit but usually isn't a problem

Visit mango.org/university for more information



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MANGO VARIETIES, SOURCES AND SEASONS

Class Notes

Did you know there are hundreds, maybe even thousands of mango varieties worldwide?
And mangos are one of the most popular fruits in the world!

Here in the United States, six varieties make up most of mango volume sold in grocery stores.
Each one has a different flavor and texture, so try them all!

Ataulfo



FLAVOR Sweet and creamy
TEXTURE Smooth, soft flesh with no fibers
SKIN COLOR Vibrant yellow
RIPENING CUES Skin turns a deep golden yellow, fruit gets very soft and small wrinkles appear on the skin
PEAK AVAILABILITY AND SOURCES March to June from Mexico

Kent



FLAVOR Sweet, rich and vibrant
TEXTURE Juicy and tender with minimal fibers
SKIN COLOR Dark to medium green skin with red blush on the shoulders or no blush at all
RIPENING CUES Skin will stay green and yellow undertones may appear, fruit becomes softer
PEAK AVAILABILITY AND SOURCES June to August from Mexico, December to January from Ecuador and December to March from Peru

Francis



FLAVOR Rich, spicy and sweet
TEXTURE Soft, juicy flesh with long fibers
SKIN COLOR Bright yellow with green overtones
RIPENING CUES Green overtones diminish while yellow areas becomes more golden, and fruit gets softer
PEAK AVAILABILITY AND SOURCES April to July from Haiti

Tommy Atkins



FLAVOR Mildly sweet
TEXTURE Firm flesh with lots of fibers
SKIN COLOR Dark red blush may cover most of the mango, with green and orange-yellow accents
RIPENING CUES May not provide any visual cues, fruit becomes softer
PEAK AVAILABILITY AND SOURCES March to July from Mexico, March to May from Guatemala, October to November from Brazil, November and December from Ecuador, December and January from Peru

Haden



FLAVOR Rich, with aromatic overtones
TEXTURE Firm flesh with fine fibers
SKIN COLOR Bright red with green and yellow overtones, and small white dots
RIPENING CUES Green areas turn yellow and fruit becomes softer
PEAK AVAILABILITY AND SOURCES March to May from Mexico

Keitt



FLAVOR Sweet, tangy, slightly citrus
TEXTURE Juicy, firm flesh with minimal fibers
SKIN COLOR Dark to medium green skin with pink blush on the shoulders or no blush at all
RIPENING CUES Skin will stay green and yellow undertones may appear, fruit becomes softer
PEAK AVAILABILITY AND SOURCES July to September from Mexico and August to September from the U.S.

*Lots of new varieties
and sources are bursting
onto the scene
as mango demand
in the U.S. grows.
Check out mango.org
for all the latest info
about available varieties.*

