

# MANGO UNIVERSITY



## MANGO MERCHANDISING AND HANDLING

### Class Notes

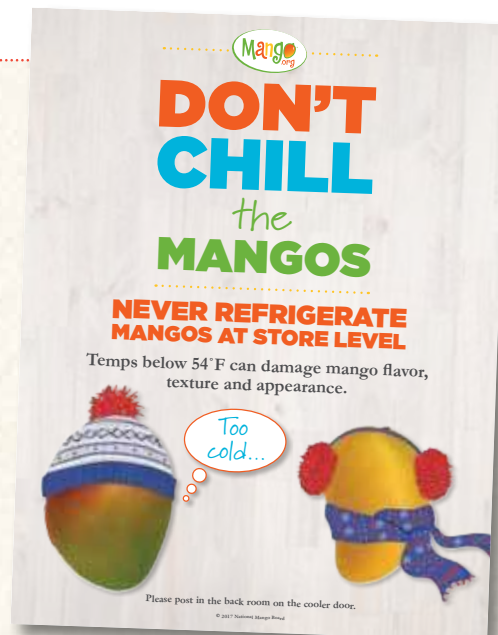


- Mangos are available year round
- Don't think of mangos as exotic
- Consider moving mangos out of tropicals and into your mainstream fruit display
- Stock more than one variety of mango
- Handle mangos gently to avoid bruising or "squish"
- Don't stack heavy fruits like pineapple or coconuts above mangos on an inclined display
- Never stack mangos more than two layers deep
- Don't display mangos in woven or wire baskets, which can leave an imprint on the tender mangos
- Rotate out old, shriveled or damaged fruit every day (lightly wrinkled yellow mangos are delicious and should not be discarded)

\* Don't refrigerate mangos at the store

\* Mangos should stay at room temperature, both in the back room and on display

\* If you put mangos in the cooler, they could get chill damaged



Visit [mango.org/university](http://mango.org/university) for more information



# MANGO UNIVERSITY



## SHARE THE MANGO MANIA

### Class Notes

- Mangos are one of the most popular fruits in the world
- Your customers may be confused about how to select, ripen and cut mangos
- Share a few tips with them and watch those mangos fly out the door
- Don't judge a mango by its color
- Cutting a mango is easy once you learn a few tricks
- Mangos are delicious as a snack or in recipes for breakfast, lunch, dinner or dessert

1



2



3



### Selecting

- \* Squeeze gently to judge ripeness
- \* Slightly soft = ready to eat
- \* Firmer = ripen for a few days at room temperature

### Recipes



Send your customers to [mango.org](http://mango.org) for the how-to-cut video and tons of recipes

**MANGO.ORG/UNIVERSITY**

**Mango**.org