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## Annual Mango Industry Reception Presented by Amazon Produce Network, Central American Produce, and Marathon Mangos

The 2016 reception will feature ribbon cutting ceremony and Retailer of the Year Award

**Orlando, Fla (October 4, 2016)** – The National Mango Board (NMB), in conjunction with the Fresh Produce Association of the Americas, will host the Annual Mango Industry Reception during PMA's Fresh Summit International Convention & Expo in Orlando, FL. The reception will take place on Saturday, October 15, 2016 from 5:30 p.m. to 7:30 p.m. This annual industry event provides the opportunity for members across a broad line of the mango supply chain to connect and network.

The event will be held at the Hyatt Regency Orlando – Windermere Y Room, located at 9801 International Dr., Orlando, FL, 32819. The NMB will announce the 2016 Retailer of the Year during the ribbon cutting ceremony at 5:30 p.m. sharp. The honoree will cut the ribbon and officially kick off the 2016 Mango Industry Reception. The Retailer of the Year Award honors retailers who offer strong and consistent support to the mango industry, and deliver outstanding mango promotion results.

Special appearances by the zany Professor Mango from Mango University, and NMB's mascot Jango Mango.

The Annual Mango Industry Reception is free of charge and open to all mango industry members, no RSVP required to attend. For more information, please contact Carla Sosa at <u>CSosa@mango.org</u> or 407-629-73-18 x 103.

## About the National Mango Board

The <u>National Mango Board</u> is an agriculture promotion group supported by assessments from both domestic and imported mangos. The board's vision, to bring the world's love of mangos to the U.S., was designed to drive awareness and consumption of fresh mangos in the U.S. marketplace. One cup of the superfruit mango contains 100 calories, 100% of daily vitamin C, 35% of daily vitamin A, 12% of daily fiber, and an amazing source of tropical flavor. Learn more at mango.org.