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National Mango Board Rings in the New Year with Release of Fresh Mango Culinary Education Materials

Orlando, Fla. (Jan. 16, 2014) — The National Mango Board (NMB) recently announced the release of its new education materials for culinary students, culinary instructors and professional chefs. The NMB works closely with foodservice professionals, chefs and operators to encourage the use of fresh mango in dishes at restaurant chains across the United States. The *Fresh Mango-The Basics for Foodservice* video and *Fresh Mango Curriculum* cover the product essentials from how mangos grow to how to maximize menu versatility – everything operators need to create fresh, delicious and healthful menu items with fresh mango.

Educating chefs about how to use mangos is key to increasing volume in foodservice, and as a component of their Foodservice PR & Marketing program, the NMB produced culinary curriculum and videos to educate culinary students and instructors, as well as practicing chefs, about handling and cooking with fresh mangos. “In our foodservice program we’re finding that success in using fresh mango on menus rests not only on knowing the basics of how to order and handle this popular fruit,” says Megan McKenna, Director of Marketing for NMB, “but also with understanding the remarkable versatility of fresh mango across all day parts, in sweet and savory applications.”

The program was designed to earn continuing education credits for the American Culinary Federation chefs and the *Fresh Mango Curriculum* has been approved by the American Culinary Federation for 8.5 continuing education hours. All of the culinary education materials and resources are available on the NMB’s website at mango.org/foodservice/culinary-education.

To learn more about the NMB’s foodservice program, please visit www.mango.org/foodservice.

About National Mango Board

The National Mango Board is the national promotion and research organization supported by assessments from both domestic and imported mangos. The Mango Board conducts education and promotion campaigns that drive awareness and increase consumption of fresh mangos in at-home and restaurant settings. One cup of mango is only 100 calories, an excellent source of vitamins A and C, a good source of fiber and an amazing source of tropical flavor.

Mango consumption per capita has increased 32 percent since 2005 to an estimated 2.47 pounds per year in 2012. Mango import volume for 2012 was 804 million pounds. Learn more at mango.org.