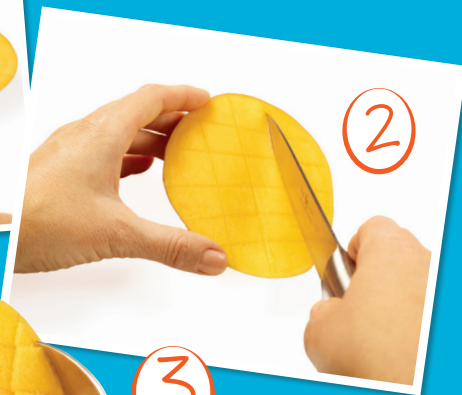
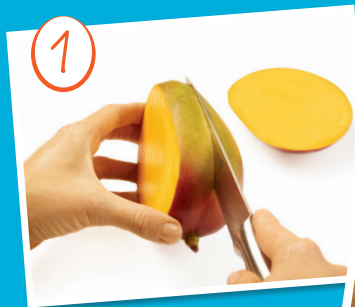


MANGO CUTTING RIPENESS & HANDLING

.....
Don't judge a mango by its color.
.....

READY, SET, MANGO



RIPEN

*at room
temperature*



CUTTING, RIPENESS & HANDLING



How to Choose

- * Squeeze the mango gently. A ripe mango will give slightly.
- * Don't focus on color. It is not the best indicator of ripeness.
- * Use your experience with produce such as peaches or avocados, which also become softer as they ripen.
- * A red color that appears on some varieties is not an indicator of ripeness always judge by feel.
- * Ripe mangos will sometimes have a fruity aroma at their stem ends.

Ripening and Storing

- * Keep unripe mangos at room temperature. Mangos shouldn't be refrigerated before they are ripe.
- * Mangos will continue to ripen at room temperature, becoming sweeter and softer over several days.
- * To speed up the ripening, place mangos in a paper bag at room temperature.
- * Once ripe, mangos should be moved to the refrigerator, which will slow down the ripening process. Whole, ripe mangos may be stored for up to five days in the refrigerator.
- * Mangos may be peeled, cubed and placed in an airtight container in the refrigerator for several days or in the freezer for up to six months.

HOW WELL DO YOU KNOW MANGOS?

Take our online course for Retail RDNs, Mango University, to receive a \$10 reward and a customized diploma.

VISIT: MANGO.ORG/UNIVERSITY

MANGO UNIVERSITY

On the recommendation of Professor Mango, the National Mango Board and the mango industry, Mango University has conferred upon

the degree of
MASTER OF MANGOS

This graduate has gained the skills needed to increase mango sales through better handling and customer education

Sellmore Mango
Professor Sellmore Mango, PhD

The Mango.org logo, featuring the word "Mango" in a stylized font with a green leaf-like shape above the 'o', and ".org" in a smaller font below it, all enclosed in a green oval.