

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

Treat me like a banana! 



Like bananas, mangos should never be refrigerated in the backroom or on display.

Temperatures below 54° can cause chill damage and loss of flavor.



Visit mango.org/retail for more information

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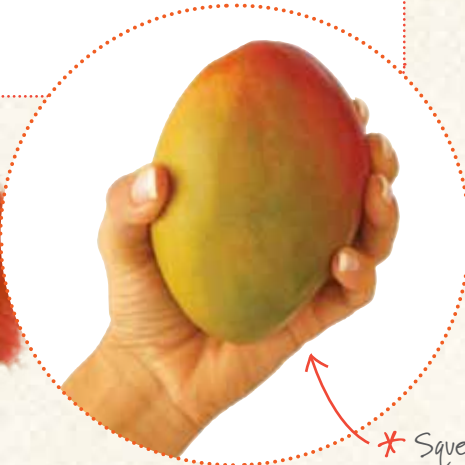


SHARE THE MANGO MANIA

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

Cutting



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 for the how-to-cut video and tons of recipes