

# Mango VARIETIES & AVAILABILITY



## ATAULFO

**FLAVOR:** Sweet and creamy

**TEXTURE:** Smooth, firm flesh with no fibers

**COLOR:** Vibrant yellow

**SHAPE:** Small, flattened oval shape

**RIPENING CUES:** Skin turns to a deep golden color and small wrinkles appear when fully ripe. Squeeze gently to judge ripeness.

**PRIMARY SOURCE COUNTRY:** Mexico



## FRANCIS

**FLAVOR:** Rich, spicy and sweet

**TEXTURE:** Soft, juicy flesh with fibers

**COLOR:** Bright yellow skin with green overtones

**SHAPE:** Oblong and sigmoid S-shape

**RIPENING CUES:** Green overtones diminish and the yellow becomes more golden as the Francis ripens. Squeeze gently to judge ripeness.

**PRIMARY SOURCE COUNTRY:** Haiti



## HADEN

**FLAVOR:** Rich, with aromatic overtones

**TEXTURE:** Firm flesh due to fine fibers

**COLOR:** Bright red with green and yellow overtones and small white dots

**SHAPE:** Medium to large with an oval to round shape

**RIPENING CUES:** Green areas of the mango turn to yellow as it ripens. Squeeze gently to judge ripeness.

**PRIMARY SOURCE COUNTRY:** Mexico



## KEITT

**FLAVOR:** Sweet and fruity

**TEXTURE:** Firm, juicy flesh with limited fibers

**COLOR:** Dark to medium green, sometimes with a pink blush over a small portion of the mango

**SHAPE:** Large oval shape

**RIPENING CUES:** Skin stays green even when ripe. Squeeze gently to judge ripeness.

**PRIMARY SOURCE COUNTRIES:** Mexico, United States



## KENT

**FLAVOR:** Sweet and rich

**TEXTURE:** Juicy, tender flesh with limited fibers

**COLOR:** Dark green and often has a dark red blush over a small portion of the mango

**SHAPE:** Large oval shape

**RIPENING CUES:** Kents have yellow undertones or dots that cover more of the mango as it ripens. Squeeze gently to judge ripeness.

**PRIMARY SOURCE COUNTRIES:** Mexico, Ecuador, Peru



## TOMMY ATKINS

**FLAVOR:** Mild and sweet

**TEXTURE:** Firm flesh due to fibers throughout

**COLOR:** A dark red blush often covers much of the fruit with green and orange-yellow accents

**SHAPE:** Medium to large with oval or oblong shape

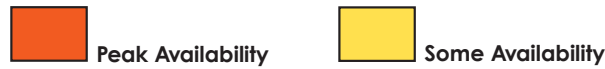
**RIPENING CUES:** This mango may not provide any visual cues. Squeeze gently to judge ripeness.

**PRIMARY SOURCE COUNTRIES:** Mexico, Guatemala, Brazil, Ecuador, Peru



# AVAILABILITY BY VARIETY

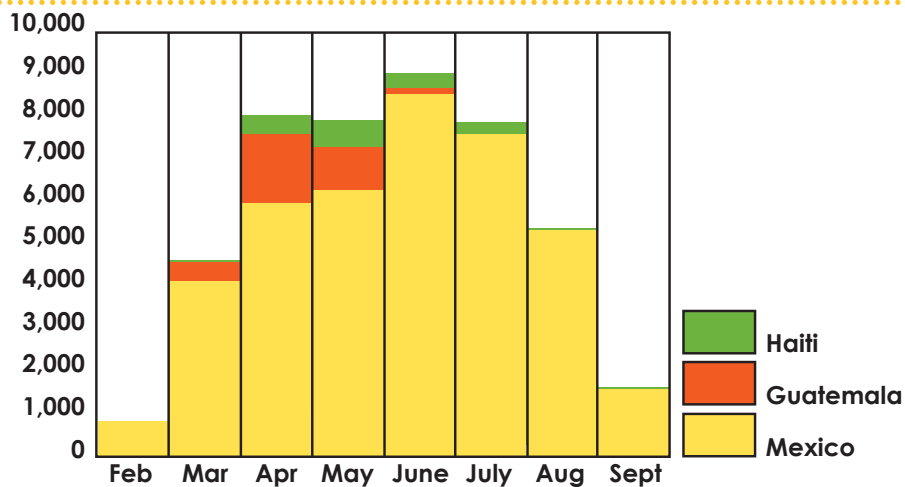
Variety	Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec
Ataulfo			Some	Peak	Peak	Peak	Peak	Some				
Francis				Some	Peak	Peak	Peak	Some				
Haden		Some	Some	Peak	Peak	Some	Some					
Keitt							Some	Peak	Peak	Some		
Kent	Some	Peak	Peak	Some		Some	Peak	Peak	Some			
Tommy Atkins	Peak	Some	Some	Peak	Peak	Peak	Peak	Some		Peak	Peak	Peak



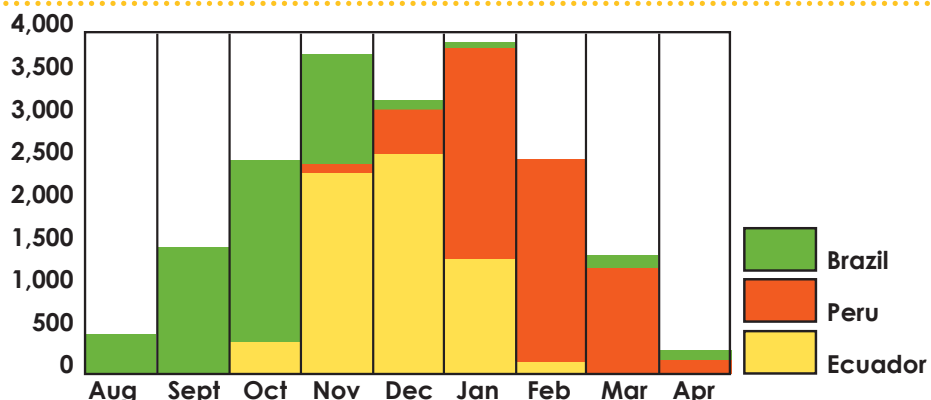
# AVAILABILITY BY COUNTRY

The mango year has two seasons, one in the spring/summer and one in the fall/winter. The two seasons overlap to provide a year-round supply. Although close to 70% of the of the total mango volume is sent to the United States in the spring and summer there is a distinct peak in both seasons. For more information please visit [www.mango.org/crop](http://www.mango.org/crop).

## SPRING/SUMMER



## FALL/WINTER



Stated in 10,000 lb units  
 Source: Foreign Agricultural Service & National Mango Board  
 Volume represents a 3-year average, 2007-2009