**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

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**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

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**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

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**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

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**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

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**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

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<th>Variety</th>
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Peak Availability | Some Availability

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 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.

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