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 CHILL the MANGOS
NEVER REFRIGERATE MANGOS AT STORE LEVEL
Temps below 54˚F can damage mango flavor, texture and appearance.

Visit mango.org/university for more information

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• 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

* Squeeze gently to judge ripeness
* Slightly soft = ready to eat
* Firmer = ripen for a few days at room temperature

Send your customers to mango.org for the how-to-cut video and tons of recipes

MANGO.ORG/UNIVERSITY