**Mango Demos Made Easy**

**STEP 1**

- Slightly soft = ready eat
- Firmer = ripen at room temperature for another day
- Color is not the best indicator of ripeness – choose by feel

**STEP 2**

**Slice and Scoop Mango Cutting**

- Always cut the mangos in full view of shoppers so they can learn how
- Always wear gloves when cutting the mangos
- Do not try to peel the mango!
- Each mango has a large flat seed in the center of the fruit
- Find the little bump along the tip of the fruit
- This bump is the mango’s “eye”, and the seed is always right in line with the eye

1. Slice each side just past the seed.
2. Slice flesh without breaking the skin.
3. Scoop out slices with a tablespoon and enjoy.

Place the mango flat on your cutting board
Follow the pictures below
After step #2, cut additional slices in the other direction to make a checkerboard pattern
When you scoop out the mango flesh with a tablespoon, it will already be cubed and ready to serve
Watch the mango cutting video at www.mango.org to see how it’s done
STEP 3 KNOW YOUR MANGOS

- Mangos are the most popular fruit in the world
- Mangos contain over 20 different vitamins and minerals, helping to make them a superfood.
- Each ¾ cup serving of mango provides:
  - 50% of your daily vitamin C
  - 8% of your daily vitamin A
  - 7% of your daily fiber
  - 15% of your daily folate
  - 15% of your daily copper
  - Just 70 calories
- Mangos are grown in tropical regions and most of the mangos we get in the U.S. come from Mexico, Peru, Ecuador, Brazil, Guatemala and Haiti
- In the continental U.S., small mango crops are grown in California and Florida
- Great mangos are available all year-round

GO THE EXTRA MANGO MILE

- Encourage shoppers to visit www.mango.org for a mango cutting video, mango recipes, nutrition info, kid’s activities and more
- Determining ripeness and cutting the mangos will be easy with just a bit of practice
- Taste a sample from each mango you cut to ensure great flavor and great sales
- Do not include any bruised or mushy parts of the mango in your samples
- The National Mango Board is your client. We represent mangos from all countries. If more than one variety is on display in the store, be sure to include them all in your sampling