Mango Ripeness Stages

1. Very Hard
   - Mangos are harvested when mature, but not ripe 5+ days until mangos reach Stage 4.

2. Firm
   - Firm to the touch
   - Texture: Crunchy, crisp
   - Flavor: Sour
   - Uses: Spirals, salads, pickles, chutney

3. Breaking
   - Slight give to the touch
   - Texture: Crisp
   - Flavor: Tart to slightly sweet
   - Uses: Spirals, salads, poke, fries, pickles, beverages

4. Ripe
   - Yields to gentle pressure
   - Texture: Firm but juicy
   - Flavor: Sweet, tropical aroma
   - Uses: Beverages to desserts, hot and cold applications

5. Soft to the touch
   - Texture: Soft, juicy
   - Flavor: Very sweet, tropical aroma
   - Uses: Puree for beverages, hot and cold sauces, dressings, marinades

Storage Tips
- Never store whole mangos below 50° F. Store mangos next to bananas.