

Mango[®]
.org

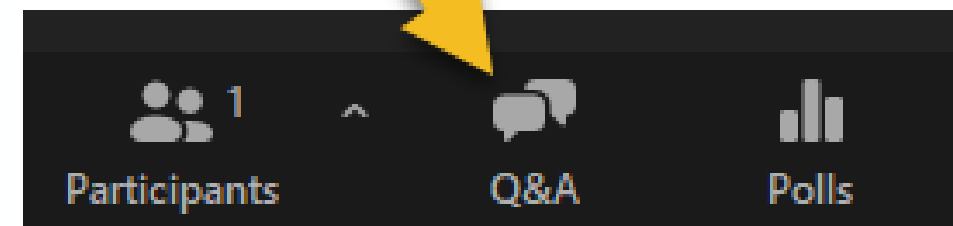


2024 Mango Grower's Summit

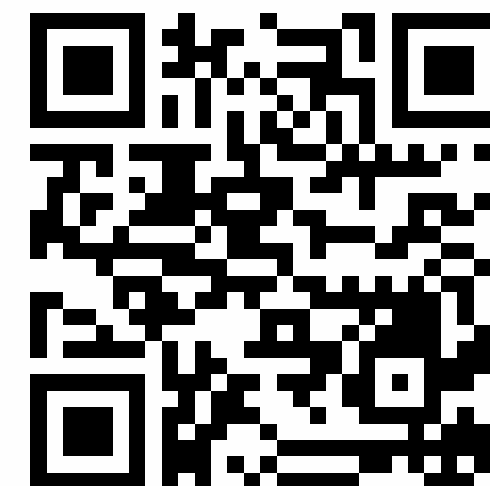
June 11th, 2024

Housekeeping

1. Ask questions using the Q&A bottom at the end of your screen.



2. If you're problems hearing the audio clearly on your computer, please close all applications that use the internet.
 - If the audio still does not improve, please switch to telephone mode.





National Mango Board

- The National Mango Board (NMB) is a U.S. Department of Agriculture research & promotion commodity board, which was established in 2005.
- Funded by industry assessments paid by mango first-handlers and importers.
- **Mission:**
Increase the consumption of mango in the U.S. by inspiring consumers and educating them about the culture, flavor, and nutrition of mangos.
- **Vision:**
For mangos to move from being an exotic fruit to a daily necessity in every U.S. household.

National Mango Board Members



Diversity Statement

The NMB encourages industry members without regard to race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, size of business/operation, and marital or family status or other basis protected by U.S. law to participate in NMB activities and seek a position on the NMB.

8

IMPORTERS

7

FOREIGN
PRODUCERS

2

DOMESTIC
PRODUCERS

1

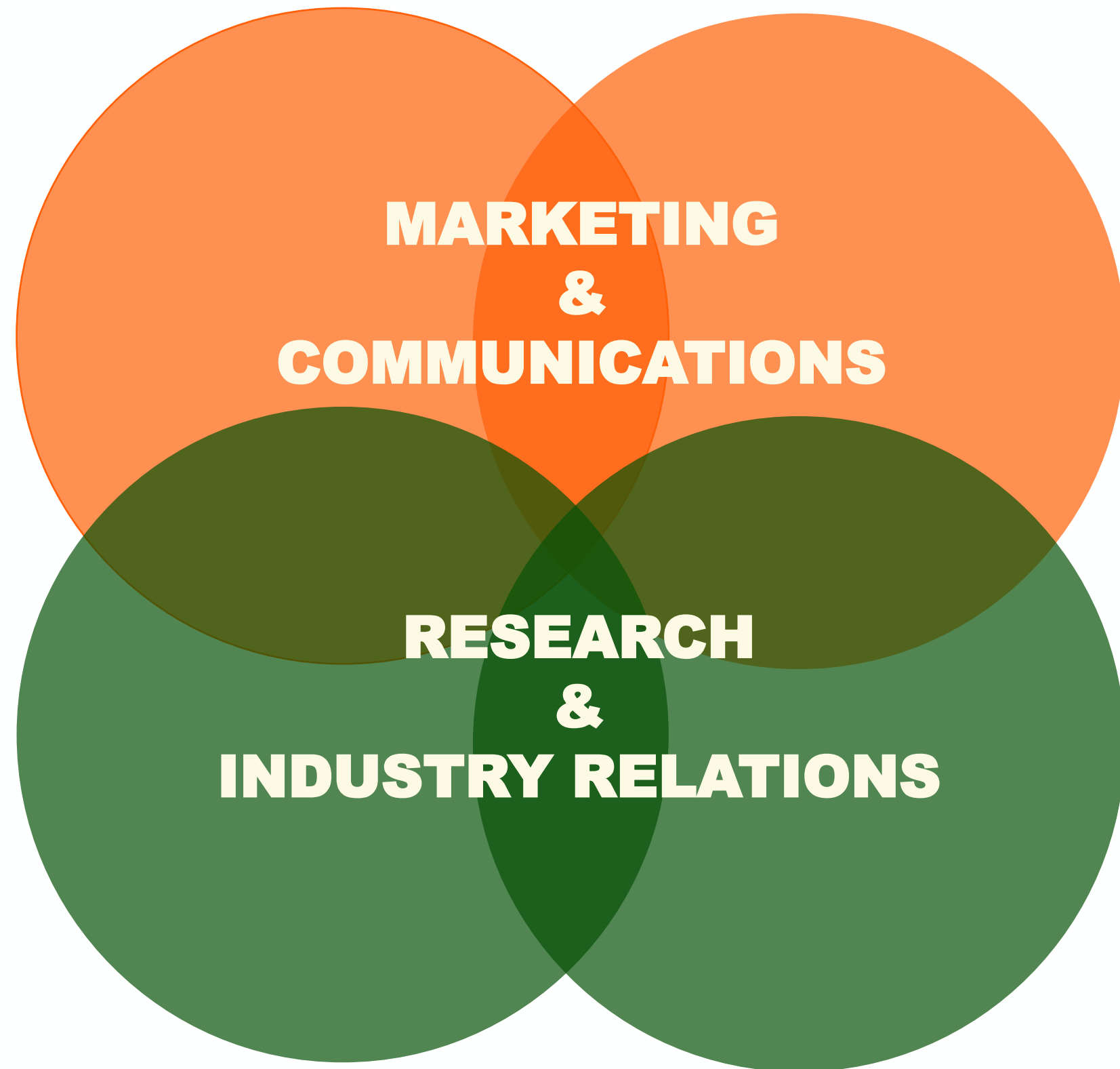
FIRST HANDLER

18

MEMBERS TOTAL

National Mango Board

PROGRAMS



Includes:

- 1) Consumers
- 2) Nutrition and Health Messages
- 3) Retailers
- 4) Food Service
- 5) Communications and Public Relations
- 6) Value Added: Fresh-Cut and Ripening

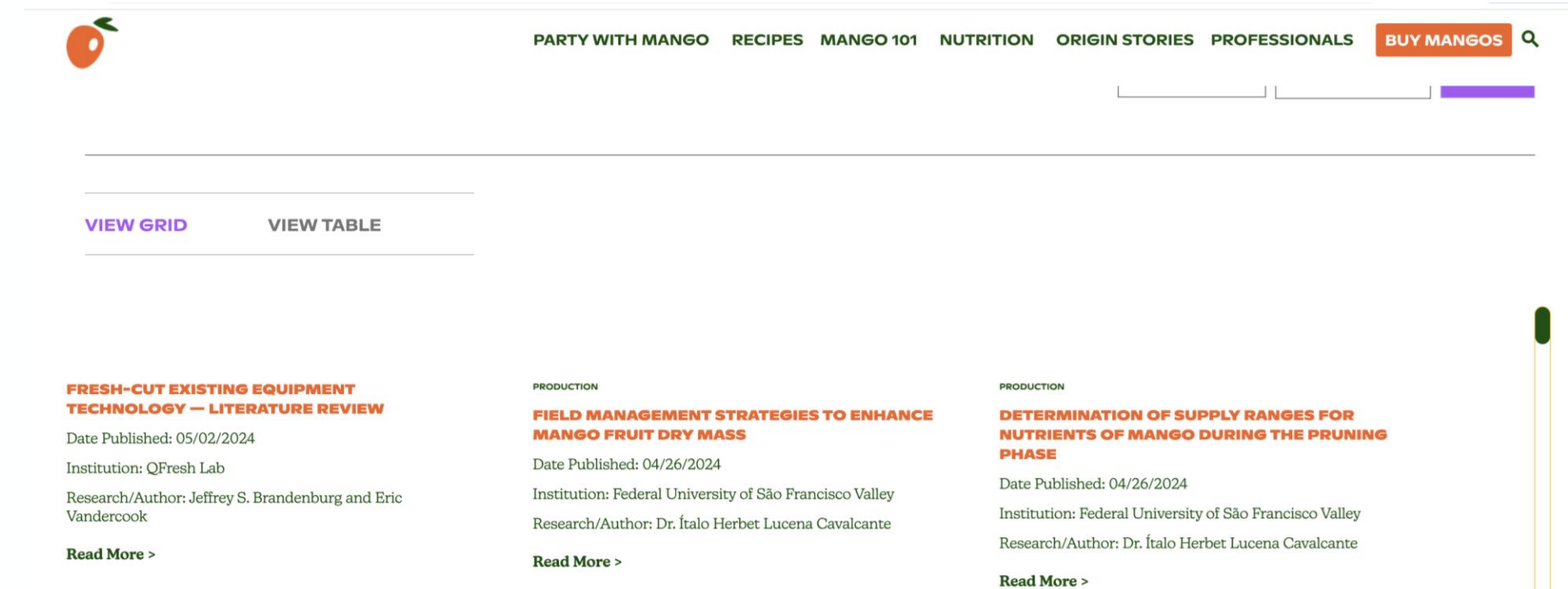
Includes:

- 1) Nutrition and Health
- 2) Crop Forecasting and Analysis
- 3) Production and Postharvest Practices
- 4) Food Safety & Sustainability
- 5) Industry Relations

Production and Postharvest Program

Projects

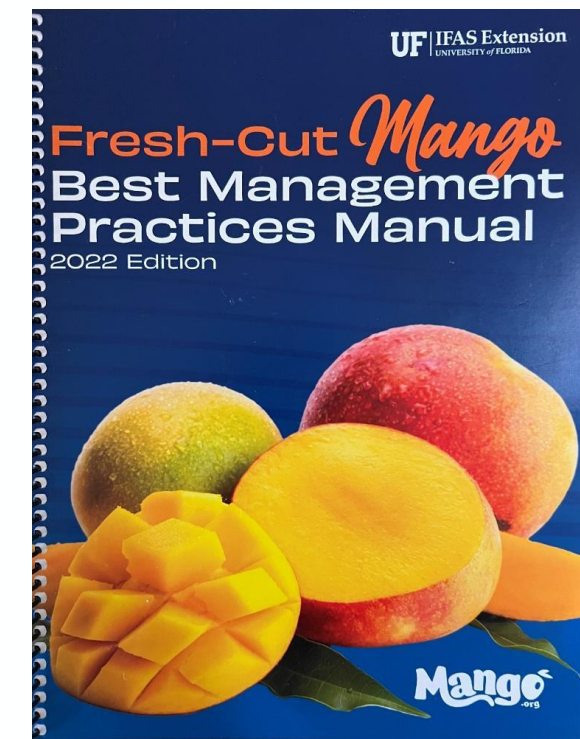
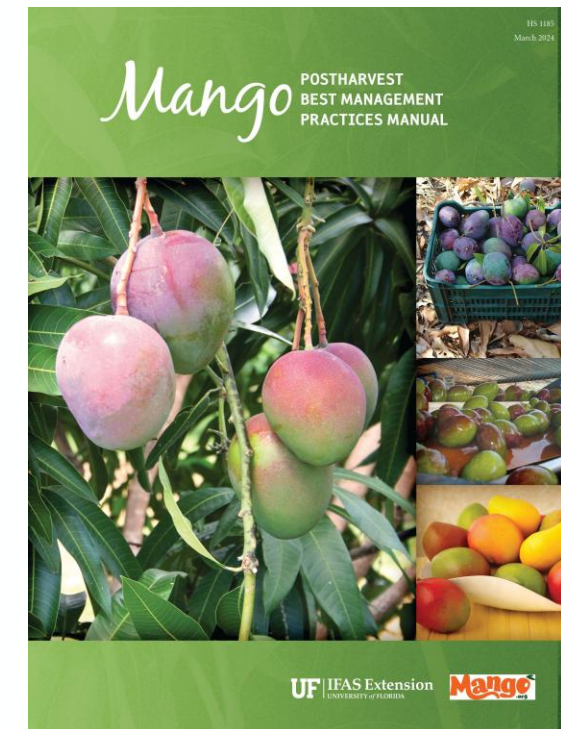
- Demand of Nutrients
- Evaluation of Mango Cultivars for the U.S.A.
- Genetic Markers
- Irrigation in Mango
- Strategies for Improving Irregular Flowering
- Use of Biopesticides and Biological Control for Anthracnose Control
- Mango Child in the Ataulfo Variety
- Dry Matter Accumulation
- Size and Uniformity of the T. Atkins & Kent Variety
- Ripening Protocol Update
- Best Packaging Practice Protocol



The screenshot shows the Mango.org website's research section. At the top, there is a navigation bar with links: PARTY WITH MANGO, RECIPES, MANGO 101, NUTRITION, ORIGIN STORIES, PROFESSIONALS, and a red button labeled 'BUY MANGOS' next to a search icon. Below the navigation bar, there are two tabs: 'VIEW GRID' (highlighted in purple) and 'VIEW TABLE'. The main content area displays three research articles in a grid format. Each article includes a title, date published, institution, and research author, followed by a 'Read More >' link.

Article Title	Date Published	Institution	Research/Author
FRESH-CUT EXISTING EQUIPMENT TECHNOLOGY — LITERATURE REVIEW	05/02/2024	QFresh Lab	Jeffrey S. Brandenburg and Eric Vandercook
FIELD MANAGEMENT STRATEGIES TO ENHANCE MANGO FRUIT DRY MASS	04/26/2024	Federal University of São Francisco Valley	Dr. Ítalo Herbet Lucena Cavalcante
DETERMINATION OF SUPPLY RANGES FOR NUTRIENTS OF MANGO DURING THE PRUNING PHASE	04/26/2024	Federal University of São Francisco Valley	Dr. Ítalo Herbet Lucena Cavalcante

<https://www.mango.org/research/>



Food Safety and Sustainability Program

INFORMACIÓN ÚTIL SOBRE INOCUIDAD DE LOS ALIMENTOS 

¿Cómo me tengo que lavar las manos?

Los siguientes son los 5 pasos para el lavado de manos adecuado:

- Paso 1.** Mójese las manos con agua.
- Paso 2.** Póngase jabón.
- Paso 3.** Tállese muy bien las manos y antebrazos durante 20 segundos.
- Paso 4.** Enjuáguese muy bien con agua.
- Paso 5.** Séquese completamente las manos usando una toalla de papel limpia. Algunas empresas le podrían pedir que se ponga desinfectante para manos después de lavárselas y antes de comenzar a trabajar.

¿Cuándo debería lavarme las manos?

Para ayudar a minimizar el potencial de contaminación de los mangos lávese muy bien las manos **ANTES** de:

- Comenzar el turno de trabajo
- Ponerse los guantes (si aplica)

También debe lavarse las manos **DESPUÉS** de llevar a cabo las siguientes actividades:

- Usar el baño
- Tomarse un descanso o comer
- Tocarse la nariz o la cara
- Toser o estornudar en sus manos

SI ESTÁ ENFERMO NO DEBERÍA TRABAJAR CON MANGOS

¡QUÉDESE EN CASA!

producing safe mangos 




www.mangofoodsafety.org



MANUAL DE TRABAJO PARA UNA INDUSTRIA DEL MANGO SUSTENTABLE


Sentar las Bases para una Industria del Mango Sustentable



NATIONAL MANGO BOARD • PRIMERA EDICIÓN • 2017

www.mangosustainability.org





Guía de implementación para **SMETA** en la industria del mango

www.mangofoodsafety.org/SMETA

Mango 101

- Mango (*Mangifera indica*) originated in South Asia and was first cultivated in India over 5,000 years ago.
- Mango is produced in tropical or semi-tropical climates.
- Mango bark, leaves, skin, flesh, and pit have been used in folk remedies for centuries.
- Mango are 'superfoods' containing over 20 different vitamins and minerals.
- There are thousands of mango varieties around the world, but there are 4 main mango varieties marketed in the U.S.



TOMMY ATKINS



ATAULFO/HONEY



KENT



KEITT





Mango 101

- U.S. commercial mango production is focused to Florida, California, Hawaii, and Puerto Rico.
- There are 21 countries that have phytosanitary programs in place that allow for mango exports to the U.S, of which Mexico, Peru, Ecuador, Brazil, Guatemala, and Dominican Republic represent 98% of imports.
- Over 1,200 million pounds of mango are consumed in the U.S. each year. This generated FOB value of approximately \$800 million/year.
- U.S. per capita consumption of mango has increased from 1.9 lbs. per person in 2005, to 3.6 lbs. per person in 2023. In volume, mango is the 11th most sold fruit in the U.S. per store per week.

Mangos in Florida



UF | IFAS
UNIVERSITY of FLORIDA

**Tropical Fruit Series:
Mango**



Thank you

