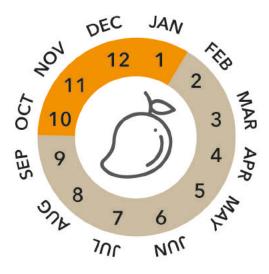


## Production - October to January



## **MANGO**

Fresh, healthy and clean mangoes for the consumer market, destined for the general public. It can be eaten whole, or prepared in juices, jams, etc.

Refrigerated product highly susceptible to temperature changes during storage, distribution and marketing.

It should be stored at a temperature of 8°C to 10°C.

## **TECHNICAL DATA**

Product name Variety	Fresh Mango Ataulfo, Keitt, Tommy Atkins, Kent	
Commercial characteristics of the product	Caliber 6 Caliber 7 Caliber 8 Caliber 9 Caliber 10 Caliber 12 Caliber 14	Of 630 to 720 g. Of 555 to 620 g. Of 488 to 555 g. Of 425 to 488 g. Of 380 to 425 g. Of 320 to 380 g. Of 280 to 320 g.
Lifetime	The physiological maturity of the fruit has an average of: - Of 7° - 8° Brix: 30 - 50 days - Of 8° - 9° Brix: 20 - 35 days	
Consumer Sensory Characteristics	Green and orange skin - Kent variety Yellow and red skin - Haden variety Pink and red skin - Tommy Atkins variety. Fruit characteristic - free of foreign odors and flavors. Green: Hard to the touch Ripe: Sensitive, ready to eat characteristic of fresh fruit	

## **PACKAGING**

Shipping capacity	Pallets 252 cases
No. of pallets per shipment	21 levels x 12 cases
Pallets, dimensions	Length 1,20 m / Width 100 m / Hight 0,15 m $$
Presentation	In 4 kg corrugated cardboard box