

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	Fresh Mango	
Variety	Ataulfo, Keitt, Tommy Atkins, Kent	
Commercial characteristics of the product	Caliber 6	Of 630 to 720 g.
	Caliber 7	Of 555 to 620 g.
	Caliber 8	Of 488 to 555 g.
	Caliber 9	Of 425 to 488 g.
	Caliber 10	Of 380 to 425 g.
	Caliber 12	Of 320 to 380 g.
	Caliber 14	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

Production - October to January

