



HINTS & TIPS

MANGO STORAGE & HANDLING TIPS

STORAGE

Store whole mangoes at 12°C to 15°C but never below 7°C.

If cold storage at the proper temperature is not available, store your mangoes at room temperature but order them more frequently.

Display mangoes at room temperature and never in refrigeration.

Handle your mangoes gently to avoid bruising.

Inspect your displays regularly and remove shriveled or injured fruit immediately.



MANGO MERCHANDISING

Educate your customers about selection, ripening and cutting of mangoes.

Group mangoes by ripeness in the store display. Place the riper, fresher mangoes in the front and the less ripe further back in the display.

Keep displays well-stocked but do not stack too high to avoid bruising.

Build large and vibrant mango displays in the produce department or front of store, especially when mango volumes are at their highest and when mangoes are on promotion.

During summer, mangoes account for a large amount of fruit sales in the department so give your mangoes prominence.

High volume stores, or those with a significant produce department sales percentage can build sales by carrying multiple varieties and/or sizes of mangoes.

