

# PEAKfresh® USA

## Packing Guide for Mango



There are a number of different varieties of mangoes grown and all are subject to severe chill damage if stored at temperatures below 13°C. Chill injury is visible as a grayish scald-like discoloration of the skin. Mangoes are normally harvested as mature fruit with slight change in skin color. The best ripening temperatures for mangoes are between 21° and 24°C (72° and 78°F). Fruit ripened at a lower temperature will not develop is full flavor.

Mangoes can be stored at 13°C (54°F) for around 3-4 weeks before ripening. Commercially supplied ethylene gas is often used as an inducement to accelerate ripening.

Recommended Post Harvest Temperatures: 13°C (54°F) and 90-95% humidity.

### Packaging Method:

It is recommended that a PEAKfresh carton liner be placed on the bottom of the carton with a plastic tray inserted into the bag and folded over at the top. Where good temperature control is not available, we recommend that PEAKfresh be used in sheet form to line the bottom of a shipping box prior to the placement of shredded paper or PEAKfresh bubble film as a protection against bruising and a separate sheet of PEAKfresh be placed across the top. This provides a small degree of protection against ethylene and also provides a level of humidity suitable for safe storage.

Storage Temperatures: 13°C (54°F) NOT below 13°C 90-95% humidity.

### *Important Please Read:*

*All recommendations for the use of PEAKfresh products are given in good faith and based on proven field experience. Packaging method, storage temperatures, storage humidity levels, transit and destination conditions are factors likely to affect the performance of PEAKfresh products and no liability for indirect or consequential damage can be accepted. We recommend that PEAKfresh products be tested under local conditions before introduction to large scale commercial applications.*