



RETAIL --- 2025

**AUSTRALIAN
MANGOES**

**Hort
Innovation**

**MANGO
FUND**

This project has been funded by Hort Innovation, using the mango research and development levy and contributions from the Australian Government. Hort Innovation is the grower- owned, not-for-profit research and development corporation for Australian horticulture.



CARING FOR MANGOES IN STORE

Quick Mango KNOW-HOW



**AUSTRALIAN
MANGOES**



Scan the QR code or visit
industry.mangoes.net.au
for more resources.

HANDLE WITH CARE

- Display mangoes in their trays with all fruit facing the same way, stem end down, beak up
- To prevent **compression damage**, only stack full trays two high



LOCATION



- Display in visible, easy to reach locations
- Their aroma and vibrant colours will naturally draw customers in



NEVER REFRIGERATE

- Mangoes must be kept above 12°C, cold temperatures can cause chill damage

KEEP DISPLAYS FULL

- Top up trays with the same variety and rotate every time
- Well stocked displays ensure availability for customers



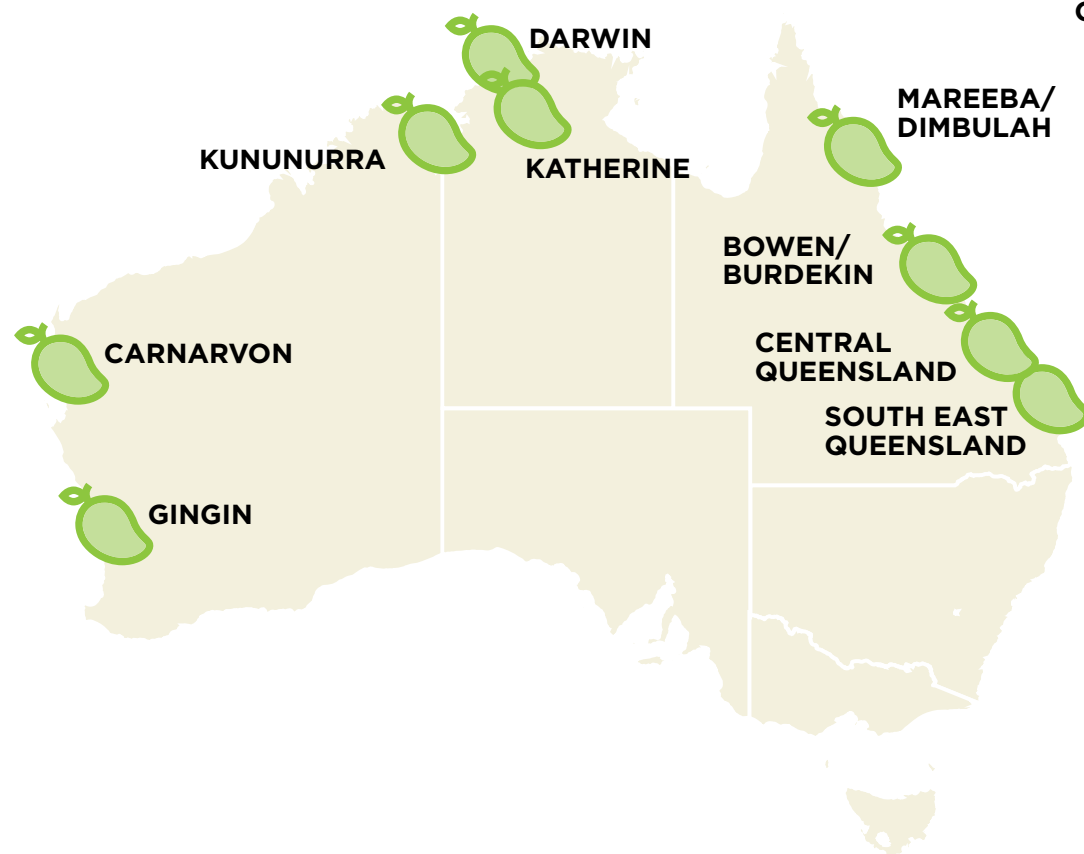
MERCHANDISING

- Use empty trays to create displays at easy-to-reach heights
- **Only stack full trays two high**



WHERE & WHEN

The map highlights the main mango growing regions, and the chart shows when each region's season typically occurs.



	SEPT	OCT	NOV	DEC	JAN	FEB	MAR
DARWIN							
KATHERINE							
KUNUNURRA							
BOWEN/BURDEKIN							
MAREEBA/DIMBULAH							
CENTRAL/SOUTH EAST QUEENSLAND							
CARNARVON							
GINGIN							



DID YOU KNOW?
MANGOES THRIVE IN
WARMER CLIMATES



MANGO VARIETIES

Australian growers produce a range of varieties, although current production is dominated by four varieties - Kensington Pride, Calypso®, R2E2 and Honey Gold - through the peak of the season and one late season variety - Keitt.

R2E2



FLAVOUR	Sweet & fresh
TEXTURE	Firm flesh
COLOUR	Orange skin with a red blush Yellow flesh
SIZE	Large & round
RIPENESS INDICATOR	Gives slightly to gentle pressure
AVAILABILITY	Oct - Feb

KENSINGTON PRIDE



FLAVOUR	Sweet & tangy
TEXTURE	Rich juicy flesh
COLOUR	Yellow to orange skin tinged with a pretty pink blush Vibrant yellow flesh
SIZE	Medium
RIPENESS INDICATOR	Strong aroma and gives slightly to gentle pressure
AVAILABILITY	Sept - Feb

CALYPSO®



FLAVOUR	Sweet & juicy
TEXTURE	Firm flesh
COLOUR	Deep pink blush Yellow-orange flesh
SIZE	Medium
RIPENESS INDICATOR	No green and gives slightly to gentle pressure
AVAILABILITY	Sept - Mar

HONEY GOLD



FLAVOUR	Rich & sweet
TEXTURE	Firm & fibreless
COLOUR	Golden apricot skin Yellow-orange flesh
SIZE	Medium to large
RIPENESS INDICATOR	Golden skin, strong aroma and gives slightly to gentle pressure
AVAILABILITY	Nov - Mar

KEITT



FLAVOUR	Sweet & mild
TEXTURE	Firm
COLOUR	Pinky red blush Yellow-orange flesh
SIZE	Medium to large
RIPENESS INDICATOR	Gives slightly to gentle pressure
AVAILABILITY	Jan - Mar

NUTRITION FACTS



**ONLY 230KJ (60 CAL)
IN HALF A MANGO**

**HIGH IN ENERGY
LOW IN FAT**

**A GREAT SOURCE
OF CALCIUM**

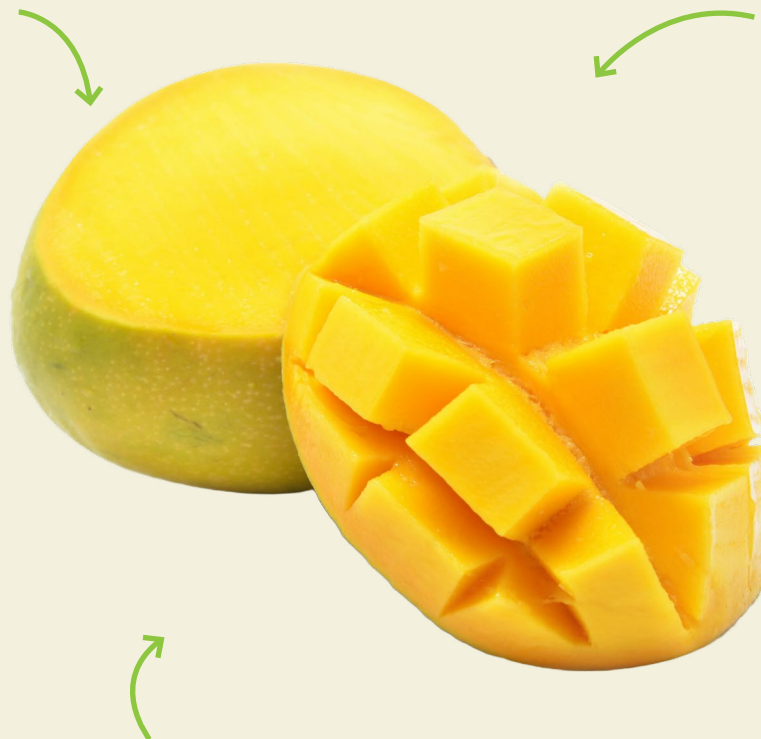
LOW GI

Most of the energy comes from carbohydrates which is absorbed slowly helping maintain blood sugar levels and keeping you satisfied for longer.

MORE BETA-CAROTENE THAN ANY OTHER FRUIT

Beta-carotene helps protect the body against disease and fights the signs of aging, assisting with the growth and repair of cells, tissues and skin.

**THREE TIMES THE RECOMMENDED
DAILY INTAKE OF VITAMIN A & C**



RIPENESS TIPS

In soft-eating mangoes like KP, fruit softness is the best indicator of ripeness, while skin colour is less reliable. For firm-eating varieties like Calypso and R2E2, firmness is harder to judge, instead look for a sweet aroma and slight softness near the stem.



GIVE IT A GENTLE
HUG, **NOT A POKE!**



Overripe mangoes feel very soft, shrivelled or wrinkled, and may have a fermented taste and smell.



Don't rely on colour, it's not a reliable sign of ripeness.



Ripe mangoes often have a rich and fruity aroma.



Use your whole hand to gently squeeze. A ripe mango gives slightly under pressure.



Trust your experience with other produce like peaches or avocados, they also soften as they ripen.



Remove overripe and damaged mangoes to maintain a good display.
If you wouldn't buy it, your customers won't either.



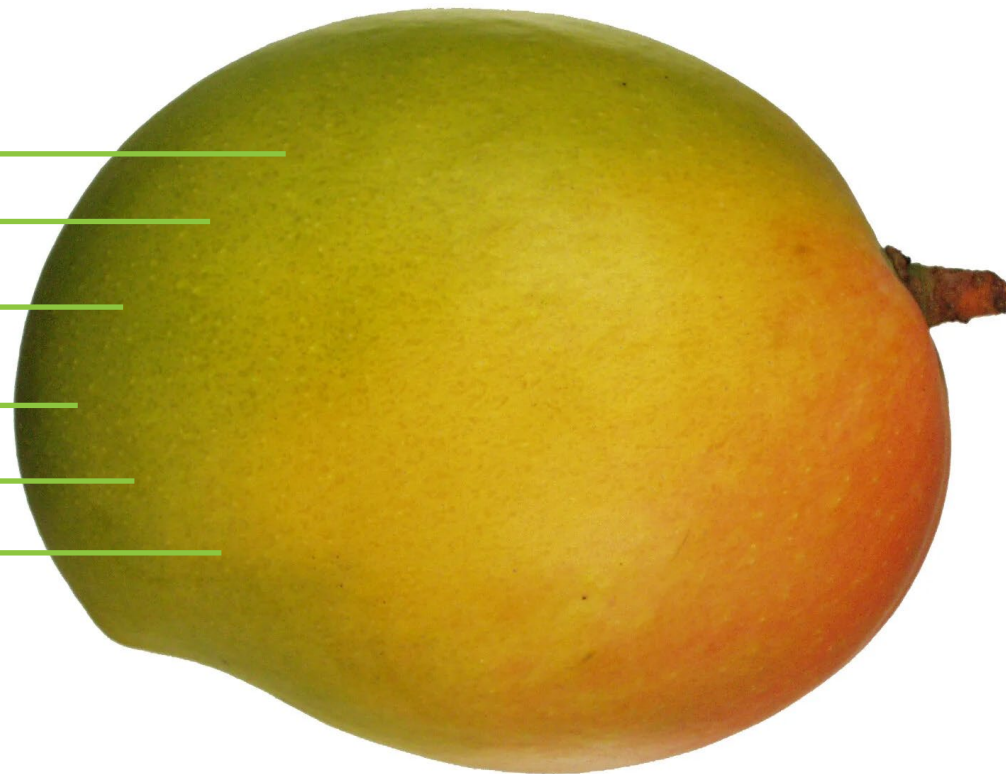
REMEMBER: ALWAYS JUDGE A MANGO BY ITS FEEL AND ITS AROMA.

ATTRIBUTES OF GOOD QUALITY MANGOES



GOOD QUALITY MANGOES,
WHATEVER THE VARIETY, SHOULD:

- Look fresh (not shrivelled)
- Have minimal skin blemishes, rots or visible damage
- Have no internal defects such as bruising, flesh cavities or discolouration
- Be mature*
- Ripen evenly
- Taste great when they are ripe



* Mango maturity is assessed on-farm using dry matter content, internal flesh colour, and fruit shape. Fruit is harvested at optimum maturity levels to ensure good eating quality once it is ripe. For KP, Calypso, and Honey Gold, the minimum dry matter is 15%, and for R2E2, it's 13%.



SCAN THE QR OR VISIT [INDUSTRY.MANGOES.NET.AU](https://industry.mangoes.net.au)
TO VIEW THE UPDATED **MANGO QUALITY ASSESSMENT MANUAL**





MANGOES AT HOME



Leave them at room temperature (18-22°C) for a few days to ripen



Refrigerate once they are ripe



Ripe mangoes can be stored in the refrigerator for a few days



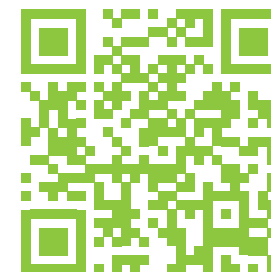
Never store in a plastic bag - they need air

When stored properly, a mango should have a shelf life of about a week and while the mango will not ripen in the refrigerator, it can be kept chilled there once ripe, or it can be frozen, dried, puréed or more.

THE HEDGEHOG

- With a sharp knife, cut the cheeks of each side of the mango.
- Score the mango flesh both vertically and horizontally into a criss-cross pattern.
- Hold both edges and turn the cheeks inside out to create a hedgehog.
- You can eat as is or slice off the cubes.

Scan the QR code or visit mangoes.net.au for tasty recipe ideas



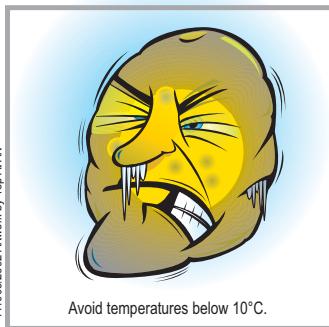
MANGO HANDLING TEMPERATURE GUIDE

MANGO handling guide

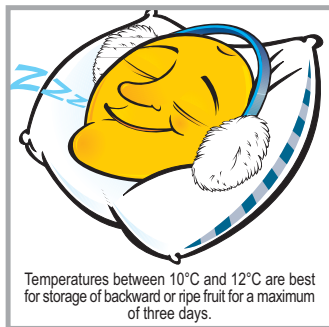
MANGO handling guide

Right temperatures
Better Mangoes

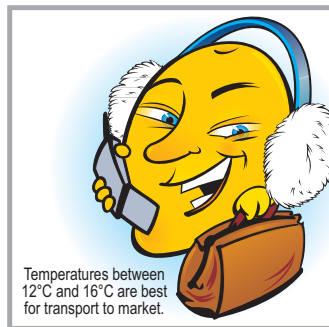
← 10°



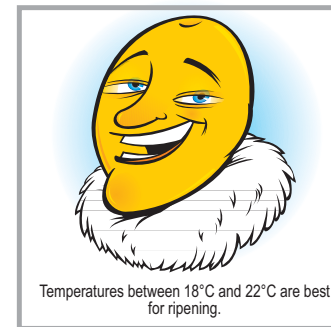
10°~12°



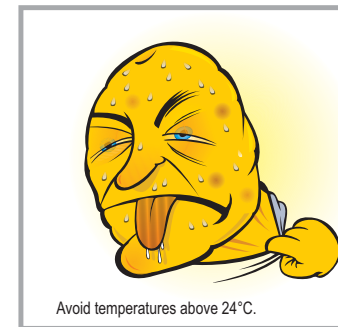
12°~ 16°



18°~22°



24° →



For information on mango handling, email IDM@mangoes.net.au

amla
Australian Mango Industry Association Ltd.

HAL
Know-how for Horticulture™

Queensland Government
Department of
Primary Industries
and Fisheries

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