

Important Storage Information

The number one rule for mango storage is, only put them in the refrigerator when they ripen. If you put a unripe mango in the refrigerator it will never ripen.

Depending on the variety and age of the tree, a ripe mango maybe green, yellow, orange or red. Determine if a mango is ripe by either smelling or squeezing gently.

A ripe mango will have a full fruity aroma emitting from the stem. Mangoes can be considered ready to eat when slightly soft to touch and yield to gentle pressure.

REMEMBER DO NOT STORE MANGOES IN THE REFRIGERATOR. Mangoes should be ripened at room temperature. Once they are ripe you may then put them in the refrigerator.

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