

Mango VARIETIES & AVAILABILITY



ATAULFO

FLAVOR: Sweet and creamy

TEXTURE: Smooth, firm flesh with no fibers

COLOR: Vibrant yellow

SHAPE: Small, flattened oval shape

RIPENING CUES: Skin turns to a deep golden color and small wrinkles appear when fully ripe. Squeeze gently to judge ripeness.

PRIMARY SOURCE COUNTRY:
Mexico



FRANCIS

FLAVOR: Rich, spicy and sweet

TEXTURE: Soft, juicy flesh with fibers

COLOR: Bright yellow skin with green overtones

SHAPE: Oblong and sigmoid S-shape

RIPENING CUES: Green overtones diminish and the yellow becomes more golden as the Francis ripens. Squeeze gently to judge ripeness.

PRIMARY SOURCE COUNTRY:
Haiti



HADEN

FLAVOR: Rich, with aromatic overtones

TEXTURE: Firm flesh due to fine fibers

COLOR: Bright red with green and yellow overtones and small white dots

SHAPE: Medium to large with an oval to round shape

RIPENING CUES: Green areas of the mango turn to yellow as it ripens. Squeeze gently to judge ripeness.

PRIMARY SOURCE COUNTRY:
Mexico



KEITT

FLAVOR: Sweet and fruity

TEXTURE: Firm, juicy flesh with limited fibers

COLOR: Dark to medium green, sometimes with a pink blush over a small portion of the mango

SHAPE: Large oval shape

RIPENING CUES: Skin stays green even when ripe. Squeeze gently to judge ripeness.

PRIMARY SOURCE COUNTRIES:
Mexico, United States



KENT

FLAVOR: Sweet and rich

TEXTURE: Juicy, tender flesh with limited fibers

COLOR: Dark green and often has a dark red blush over a small portion of the mango

SHAPE: Large oval shape

RIPENING CUES: Kents have yellow undertones or dots that cover more of the mango as it ripens. Squeeze gently to judge ripeness.

PRIMARY SOURCE COUNTRIES:
Mexico, Ecuador, Peru



TOMMY ATKINS

FLAVOR: Mild and sweet

TEXTURE: Firm flesh due to fibers throughout

COLOR: A dark red blush often covers much of the fruit with green and orange-yellow accents

SHAPE: Medium to large with oval or oblong shape

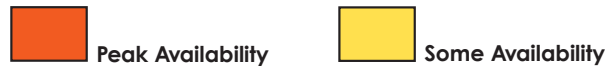
RIPENING CUES: This mango may not provide any visual cues. Squeeze gently to judge ripeness.

PRIMARY SOURCE COUNTRIES:
Mexico, Guatemala, Brazil, Ecuador, Peru



AVAILABILITY BY VARIETY

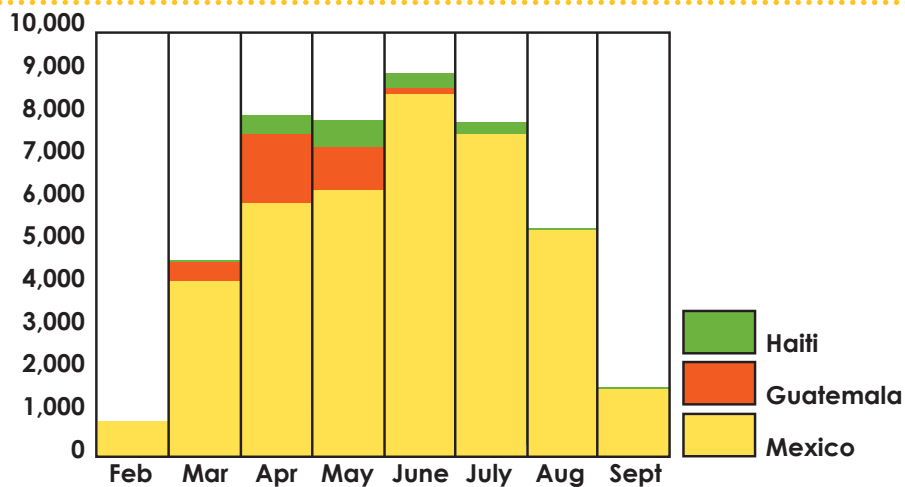
Variety	Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec
Ataulfo			Some	Peak	Peak	Peak	Peak	Some				
Francis				Some	Peak	Peak	Peak	Some				
Haden		Some	Some	Peak	Peak	Some	Some					
Keitt							Some	Peak	Peak	Some		
Kent	Some	Peak	Peak	Some		Some	Peak	Peak	Some			
Tommy Atkins	Peak	Some	Some	Peak	Peak	Peak	Peak	Some		Some	Peak	Peak



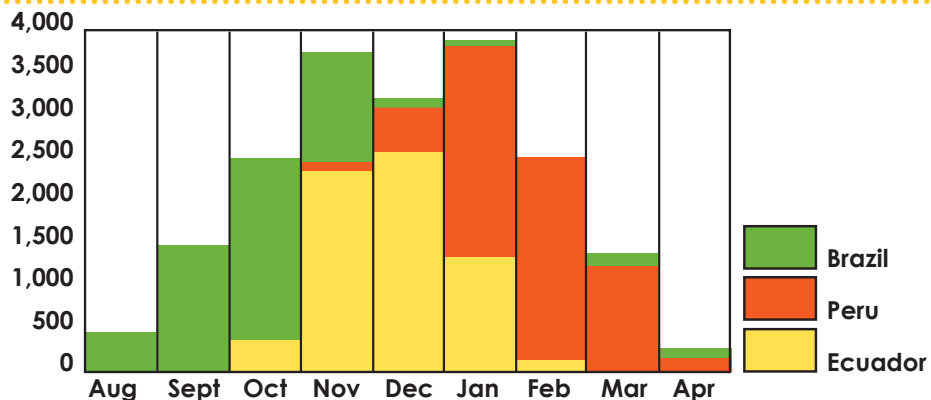
AVAILABILITY BY COUNTRY

The mango year has two seasons, one in the spring/summer and one in the fall/winter. The two seasons overlap to provide a year-round supply. Although close to 70% of the total mango volume is sent to the United States in the spring and summer there is a distinct peak in both seasons. For more information please visit www.mango.org/crop.

SPRING/SUMMER



FALL/WINTER



Stated in 10,000 lb units
 Source: Foreign Agricultural Service & National Mango Board
 Volume represents a 3-year average, 2007-2009