



MANGOES. FARM TO TABLE.



GET THE FULL STORY. -----

There was a time when the only way to enjoy fresh fruit was to pick it right off of the tree and eat it.

But thanks to our modern fresh produce supply chain, we now enjoy fruit from around the world—even exotic varieties

like mango! How does it all work? How can a mango be sweet, juicy, and delicious after it's been shipped across the world?

HARVEST



The life of a mango begins on a tree.

Farmers cultivate mango trees, the trees produce flowers, and pollinated blossoms develop into fruit. After 100 to 150 days, the mango will reach maturity, but how does the grower know it's ready to pick? Australian mango farmers use tools like the **F-750 Produce Quality Meter** to check **Dry Matter** levels in the fruit while it's still on the tree. **Once a mango has reached 15% Dry Matter, it's ready for harvest.**

But don't try to eat it yet! Even though the mango is mature, it's still too firm to eat. To make sure this mango is in peak condition at its final destination, handlers need to prevent the fruit from ripening (getting soft) along its journey. It still has a long way to go!



TRANSPORT

Once picked, mangoes need to be kept cool, but not too cold—between 10 and 12°C (50-54°F)

Mangoes that are cooled below 10°C are susceptible to chilling injury, while mangoes that reach temperatures above 12°C will begin to give off ethylene, a gas that accelerates ripening. To ensure that ethylene levels are properly maintained, shippers use the [F-950 Three Gas Analyzer](#) to

take rapid measurements of ethylene, CO₂, and O₂.

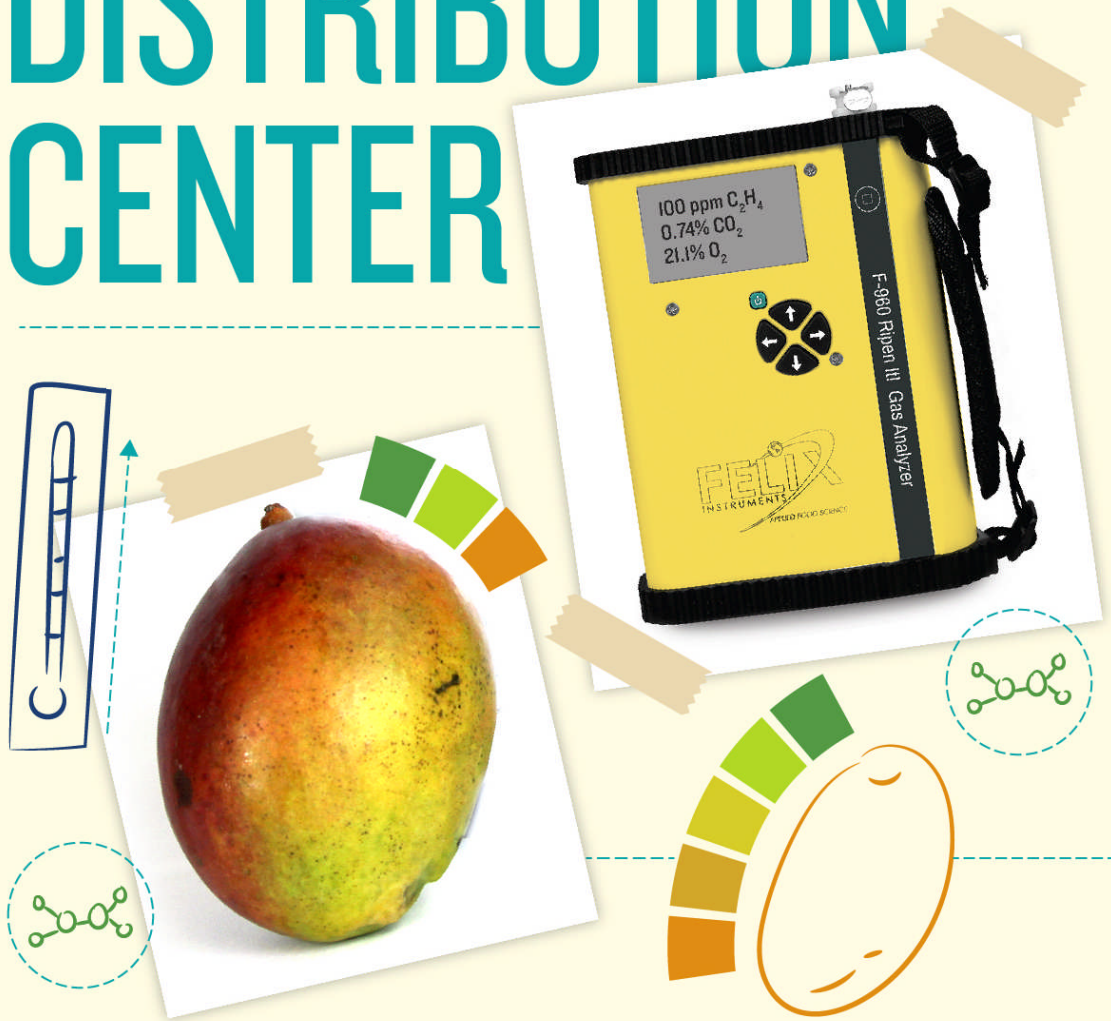
STORAGE



Mangoes have a shelf-life of 2-4 weeks when stored in air, or 3-6 weeks when stored in a Controlled Atmosphere (CA).

Quality Assurance professionals use devices like the **F-900 Portable Ethylene Analyzer** for ongoing monitoring in CA rooms, or the **F-940 Store It! Gas Analyzer** for quick checks throughout the storage phase of the supply chain to ensure a high quality experience for mango consumers.

DISTRIBUTION CENTER



Before mangoes are transferred to the retail market, the ripening process must begin.

Mangoes are ripened with controlled increases in temperature, and with precise applications of ethylene, the gas that speeds up the ripening process. The [F-960 Ripen It! Gas Analyzer](#) measures ethylene from 0-500 ppm, and is a reliable, portable tool for monitoring gases throughout the ripening process.



RETAIL STORE

The retail level is where the hard work of supply chain personnel pays off. Mangoes in the grocery should be fresh, ripe, and ready to eat.

Fresh-cut is a great option for consumers looking for a quick and convenient way to enjoy mangoes! But how do retailers guarantee that pre-sliced mangoes will be fresh and tasty?

Products like Modified Atmosphere Packaging (MAP) help keep fruit from browning and becoming too soft, and with the

F-920 Check It! Gas Analyzer, Quality Assurance professionals can ensure that proper gas levels are maintained in pre-cut mangoes wrapped in MAP.



It takes a lot of hard work and dedication from professionals all along the supply chain to ensure that consumers are enjoying top-notch mangoes, and we're proud to provide straight-forward and portable data collection tools that can be used to support this work every step of the way.

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