

**THE FINEST DEGREE IN  
REEFER EXPERTISE  
MANGO**



# RECOMMENDED REEFER TRANSPORT PARAMETERS MANGO

## DID YOU KNOW?

**Mango belongs to the same plant family as cashews and pistachios, which means that some people who are allergic to these nuts may also be allergic to mango.**

Mango is cultivated throughout the tropics and warmer sub-tropics.

There are many varieties with different colors, flavors, and textures and the most famous are: Tommy Atkins, Kent, Keitt, and Haden.

The fruit skin is yellow or green with a golden to red blush. Weight can vary from 200g to 1kg and can be round, oval or kidney shaped.

## MATURITY INDICES

- Change in the fruit shape (fullness of the cheeks)
- Change in skin color from dark green to light green to yellow (in some cultivars). Red color on the skin of some cultivars is not a dependable maturity index
- Change in flesh color from green to yellow to orange

## QUALITY INDICES

- Uniformity of shape and size;
- Skin color (depending on cultivar);
- Flesh firmness;
- Freedom from decay and defects, including sunburn, skin abrasions, stem-end cavity, hot water scald, chilling injury, and insect damage.
- It is essential that the fruit is cooled as soon as possible for overseas shipment, preferably within 24 hours.

There are large differences in flavor quality (sweetness, sourness, aroma) and textural quality (fiber content) among cultivars.

## OPTIMUM TRANSPORT PARAMETERS

Mangoes show a climacteric pattern of respiration and during ripening, the flesh becomes soft and juicy with a rich flavor and aromatic fragrance.

Fully ripe mangoes are not suitable for overseas transportation.

Hot water treatment is one method used to treat mangoes and safeguard against fruit flies.

For this purpose, the fruit is dipped in water at 46°C for 65 to 110 min, depending on the type and weight of the fruit. Hot water treatment should be applied at the beginning of the packing process.

## SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature: 8-10°C for partially ripe mangoes.
- Fresh air exchange: 25 to 40 CMH
- Dehumidification: No particular dehumidification required
- Controlled Atmosphere (CA), the benefit is high. It delays ripening, reduces respiration and ethylene-production rates.
- Oxygen at 4-5% and Carbon Dioxide at 6-8% optimizes the potential shelf life and helps inhibiting anthracnosis.

NOTE: Above general recommendations are provided only for the sake of assisting our customers. They are non-binding as the parameters may vary depending on the cargo variety and its maturity. CMA CGM cannot be held accountable for the information and contents provided herein.

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