



### **ATAULFO MANGO**

Super sweet with smooth and silky fibreless flesh – also known as Champagne mango.

Flavor: rich, sweet

Texture: smooth, silky, buttery

**Usage:** enjoy fresh or in smoothies,

sauces and sticky rice

Eat When: golden skin has wrinkled

slightly with a sweet aroma







# HADEN MANGO

Its tropical aroma, with notes of peach, make this mango a delicious treat.

Flavor: very sweet

Texture: juicy, semi-soft

**Usage:** fresh, perfect for desserts

**Eat When:** skin turns bright red with green and yellow undertones, very fragrant







# **KEITT MANGO**

This mango stays green and does not become aromatic as it ripens. When its flesh gives slightly to a thumb press, you'll know it's ready to enjoy.

Flavor: extra sweet, citrus notes

Texture: smooth, buttery, fibreless

Usage: enjoy fresh, great for baking

Eat When: great in all stages, stays

green when ripe







#### **KENT MANGO**

Mostly green with a slight red blush, look for golden hues and prominent speckles when ripe.

Flavor: sweet and rich

Texture: juicy, smooth, creamy

**Usage:** enjoy fresh, great for smoothies,

drinks and sauces

Eat When: soft and wrinkled slightly







#### **KIEW SAVOY MANGO**

Also known as Thai Sweet Green, organic Kiew Savoy (meaning "eat it green" in Thai) is known for its sweet, crunchy texture when semi-ripe.

Flavor: nutty, slightly floral

Texture: very crisp and crunchy

Usage: eat fresh, great with spicy food

**Eat When:** green for crisp flesh or yellow

for full ripeness







### MALLIKA MANGO

Deliciously tangy at any stage. When firm and green, they have a citrusy flavor that becomes more melon-like as they ripen to yellow.

**Flavor:** very sweet with melon, floral, citrus aromas

Texture: juicy, silky and creamy

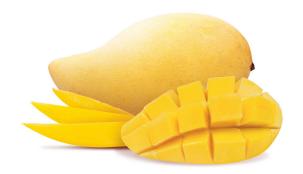
**Usage:** fresh eating, perfect for desserts

Eat When: skin turns bright yellow with

honey aroma







# NAM DOC MAI MANGO

Known as Thailand's most famous dessert mango, its name translates to "sweet nectar of the blossom" and is a variety of choice for mango sticky rice.

Flavor: extreme sweet coconut cream and honey flavor

Texture: creamy, custard like

**Usage:** fresh eating, perfect for desserts

**Eat When:** soft and yellow with strong tropical aroma







# TOMMY ATKINS MANGO

Flavorful and sweet, the color-changing organic Tommy Atkins will appear more gold and red hued as it ripens.

Flavor: gentle, sweet with citrus hints

Texture: firm and fibrous flesh

**Usage:** enjoy fresh, great for salsas

Eat When: soft with gold and blush tones



