





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



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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



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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



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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



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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



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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



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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



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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



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