

MANGO ripening guide

for R2E2 and Kensington Pride



Ripen mature fruit

Fruit must be mature to ripen properly. Immature fruit will soften slowly with poor skin colour and flavour.



Keep fruit temperature between 18 and 22°C

Use forced-air cooling or air-stack trays to precool fruit and maintain pulp temperatures between 18 and 22°C.

Hold fruit at this temperature until it reaches colour stage 3.

Make sure that fruit is below 22°C before introducing ethylene.



Temperatures above 24°C during ripening increase rots, skin blemishes and green skin colour at ripe.



Temperatures below 18°C during ripening increase acidity, rots and green skin colour at ripe.



Set room temperature at 18 - 20°C

Set room temperature between 18 and 20°C, as fruit pulp temperatures may be 1 to 2°C above room temperature during ripening.



Expose fruit to ethylene for two to three days



Set ethylene concentration

Trickle systems: 10 ppm continuous ethylene.

Shot systems: 100ppm ethylene every 8 to 12 hours.



Maintain room humidity

Design rooms to operate above 85% relative humidity.

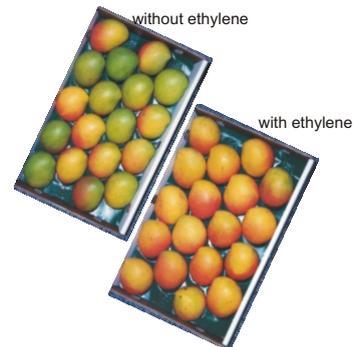


Vent rooms regularly

Vent rooms to prevent carbon dioxide buildup. High concentrations affect skin colour and fruit flavour.

Trickle systems: Vent rooms continuously to allow at least one room volume change every hour.

Shot systems: Vent rooms by opening doors for at least 5 minutes every 8 to 12 hours.



When will the fruit be ripe?

