



Product: Fresh Mango, Tommy Atkins variety

Product Specifications

Mangos Tommy Atkins varieties, harvested from late May to July, with its own external coloring of the variety, healthy, selected, washed, rinsed with chlorinated water, tarpaulins and treated fungicide, with soft bright yellow pulp of exquisite taste.

characteristics

Gauges: from 6 to 12, upon request

Approximate net weight per box (kg): 4.0

Storage temperature 10 ° C

Number of boxes per pallet: 144 boxes

Mangoes are packed in cardboard boxes indicating open top lithographed variety, quantity of fruit, net weight and coded (numbered necessary for traceability). They are stacked on pallets and flect thermally treated wood in compliance with the provisions of the ISPM-15.

Transportation by air.