

Mangoes Guide

Essential Tips for Growing, Selecting, and Storing Mangoes



A close-up photograph of several mangoes hanging from a tree. The mangoes are in various stages of ripeness, with some showing a mix of green and yellow-orange. The background is filled with lush green leaves, creating a vibrant, natural setting. The text is overlaid on the left side of the image.

Ideal Climate

Mango trees thrive in tropical and subtropical climates with warm temperatures. They need at least 8–10 hours of sunlight a day.



Ripeness Check

Gently squeeze the mango; a ripe mango will give slightly to the touch. Avoid mangoes that are too soft or have wrinkled skin.



Unripe Mangoes

Store unripe mangoes at room temperature to allow them to ripen. Placing them in a paper bag can speed up the process.

A top-down view of a round, woven basket with a blue and white geometric pattern. The basket is filled with approximately 15 ripe mangoes, which are mostly yellow with some green at the stems. The basket sits on a light-colored wooden surface.

Freezing Mangoes

Peel and slice mangoes before freezing. Store in an airtight container for up to 6 months to enjoy year-round.

Mangoes in Recipes

A glass mug filled with a vibrant yellow mango smoothie. A fresh green mint leaf is perched on the rim, and a black and white striped straw is inserted into the drink. To the right of the mug, a pile of bright yellow, cubed mango pieces sits on a light-colored wooden surface. The background is a soft, out-of-focus green, suggesting a tropical setting.

Mangoes blend well with fruits like banana and pineapple for a tropical smoothie.

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