





ATAULFO MANGO

Also known as Champagne mango, this mango is super sweet with smooth silky flesh. Its golden skin will wrinkle slightly and carry a sweet aroma when fully ripe, so no need for a squeeze test to know it's ready. Organic Ataulfo is great in smoothies, salsas and sticky rice.



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ESQUIRE MANGO

Vibrant Esquire is tangy and sweet with subtle citrus notes. Its firm, smooth texture makes this mango a real tropical treat. Packed with vitamins A and C, it's perfect for salads, salsas, desserts, drinks and more. It's ripe and ready when the fruit gives to gentle pressure.



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HADEN MANGO

Firm with a sweet tart flavor, the skin of organic Haden turns from green to bright red with green and yellow undertones when ripe. Its tropical aroma, with notes of peach, make this mango a delicious treat.



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KEITT MANGO

Unlike some other mangos, the skin of organic Keitt will stay green when ripe. Buttery in texture, the sumptuous flesh of this mango is smooth and virtually free of fibres.

This variety does not become aromatic as it ripens, so the best way to know that Keitt is ready to enjoy is when its flesh gives slightly to a thumb pressed into it.



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KENT MANGO

Super creamy and nearly free of fibres, organic Kent is a red mango to get excited about. Kent generally displays a little less red blush than other mangos, but don't let its appearance fool you. What it lacks in red color, it makes up for in juicy, sweet flavor. Perfect for desserts, smoothies and fresh eating.



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KIEW SAVOY MANGO

Also known as Thai Sweet Green, organic Kiew Savoy (meaning “it eat green” in Thai) is known for its sweet, crunchy texture when semi-ripe. The flesh of this mango will give ever so slightly when pressed with a thumb to confirm it’s ready to eat. Enjoy it as in Thailand, dipped in sugar, salt and chili powder.



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MALLIKA MANGO

Delicious when green, firm and tangy, organic Mallika mangos are a great choice for shredding into Thai-inspired salads where its citrus notes and crisp texture add brightness to meals. This mango's skin takes on a sunny yellow and a pink blush and softens as it ripens.

Its scent will become more floral and flavor more honied and citrusy. This mango variety boasts a nearly fibreless, creamy flesh.



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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. Green when unripe, this mango's skin turns a bright canary yellow when ready to be enjoyed. With its intense tropical aroma and flavor reminiscent of coconut cream and honey, organic Nam Doc Mai is a mango not to miss.



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TOMMY ATKINS MANGO

Color-changing organic Tommy Atkins will appear more gold and red hued as it ripens. Flavorful and sweet with hints of citrus, Tommy Atkins is delicious eaten fresh out of hand or blended into smoothies.



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