

Ripening Instructions

Usually mangoes are ripened between 60-80 hours of order placement.

If it has been 60 or 60+ hours since you placed the order, open the box and check the mangoes, if they are not ripened yet, wait for an additional 6-7 hours before checking again.

If it has been 80 hours or more since order placement, then mangoes are ripened (if ripening material's packet is included).

1. If it has been 60 hours or more since you placed the order, open the box immediately and check the mangoes for ripeness.
 - Gently squeeze the mangoes. Ripe mangoes yield slightly to pressure, but avoid ones that are too soft or mushy.
 - Observe the mango's color, softness, and fragrance.
2. If the mangoes are not ripe yet after 60 hours, close the box and wait for an additional 6-7 hours.
 - After this waiting period, open the box and recheck the mangoes using the same criteria mentioned above.
3. Dispose of the calcium carbide packets (Ripening Powder packets) responsibly by sealing them in a plastic bag and placing them in the trash.
 - Do not use the calcium carbide for any other purpose, as it can be harmful.
4. Once the mangoes are ripened, store them in the refrigerator for extended freshness.
 - Place the ripe mangoes in a breathable bag or wrap them in a paper towel to prevent excess moisture.
 - Keep the mangoes in the crisper drawer or a cool area of the refrigerator, away from strong-smelling foods.

Remember to follow the timing instructions closely to ensure that the mangoes ripen properly.

Enjoy the regal feast of freshness with Monarch Mangoes.