

Did You Know?

Mangoes – Dipped or not?

On the Discovery Price List you will notice that we often list some mangoes as 'no dip'. The United States and Japan have rules about importing mangoes from areas of the world that have known fruit fly infestations, especially varieties of fruit flies that don't have natural predators.



Any mango arriving in the U.S. from Mexico, Guatemala, Brazil, Ecuador or Peru, with the exception of the Baja peninsula (which is fruit fly free) must be treated in hot water to kill the eggs or larvae.

The hot water process raises the core (pit) temperature to 45C. Each size of mango must be processed for a different amount of time, because the pit of smaller mangoes heats up faster.

The vast amount of our mangoes are sold as "no dip" for two reasons - one is that un-dipped mangoes have a longer shelf life, are less stringy, ripen more naturally, and often have nicer colour. The second is that we buy full container loads of mangoes from South America and Mexico, usually shipped by sea, and they don't pass through the U.S. Even if we truck mangoes through the U.S., the truck has to take a certain route, from Laredo, Texas through only desert states (like Utah) on their way here.

Because the fruit fly that is common in the mango producing regions cannot survive a northern winter, we have no hot water requirement in Canada.

More Info:

A summary of alternative methods of controlling pests:

<http://www.mango.org/media/47747/alternatives%20to%20hot%20water%20treatment%20exec%20summary.pdf>