Proper handling of mangoes at harvest

Mangoes are delicious fruits and source of income to farmers. However a bigger proportion is lost due to poor handling during and after harvest. Proper care minimizes losses to farmers.

Harvest mature mangoes as young fruits are sour and over ripped ones quickly spoil however before harvesting check the pulp colour by cutting some fruits. Harvesting should be done from 3:00 am – 3pm to minimise latex flow.

Management practise

Use a picker with a sharp blade and 2 people to harvest so that the fruits do not drop on ground.

Cut fruit retaining 1 – 2 cm of stalk to retain latex and put harvested mangoes on clean soft surface to avoid bacteria with stalk facing down, leave them for 1 hour then cut off stalks.

Separate wounded mangoes to control spoilage but park in rigid containers to control wastage.

Sale mangoes within 2 days hence look for market before harvesting.

Store fruits in cool dry place as well as transport in crates to avoid bruising.