



### WHAT IS A MANGO?

# It is a fleshy yellowish-red to green tropical fruit





# WHY ARE MANGOES GOOD FOR YOU?

#### Mangoes contain:

- Vitamin C keeps immune system strong
- Vitamin A is good for eyesight
- Fiber helps lower cholesterol



#### HOW DO YOU PURCHASE THE BEST MANGO?

**Squeeze** the mango gently – a ripe mango will give slightly (should be soft but not mushy)

**Do not use colour** to gauge readiness – this is not the best indicator of ripeness



A good mango will have a fruity aroma near the stem



# HOW SHOULD MANGOES BE STORED?

Store unripe mangoes at room temperature

Once ripe, mangoes can be kept in the refrigerator for up to 5 days (this slows down the ripening

process)

Cut mangoes can be stored in an airtight container in the fridge for several days or in the freezer for up to 6 months



1 Wash mangoes before cutting



2

#### Cut mango into 3 pieces

A mango has a flat seed in the middle, start by cutting on either side of the seed.

Then, discard the middle piece with the seed in it.

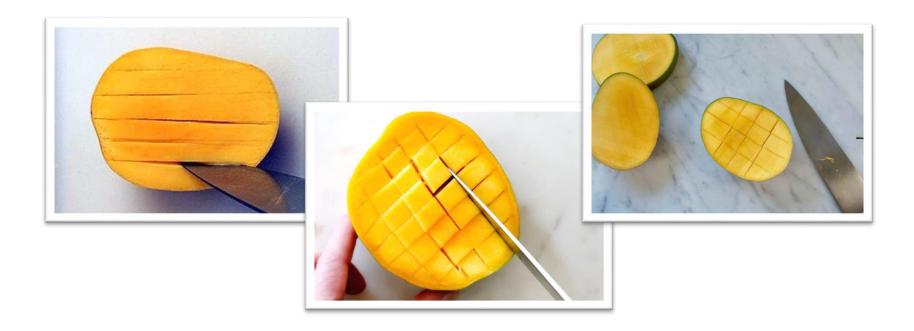




3

Make light slices in both directions in the two halves (in the shape of a grid)

Try not to cut through the peel

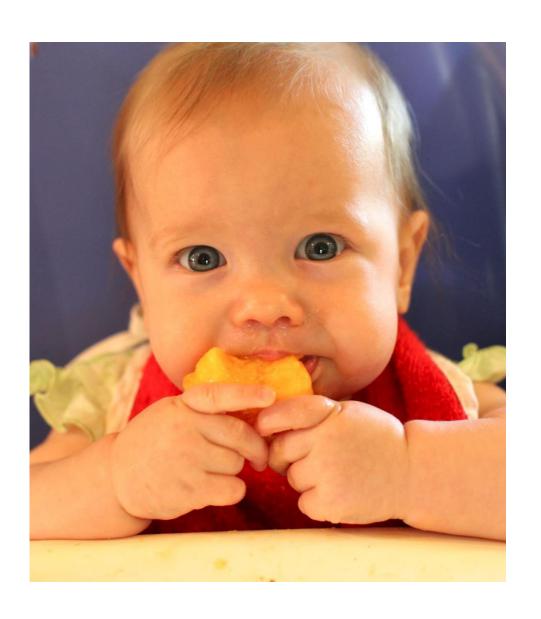


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Turn the mango "inside out" so you can cut out the pieces

You can also scoop the cubes out with a spoon



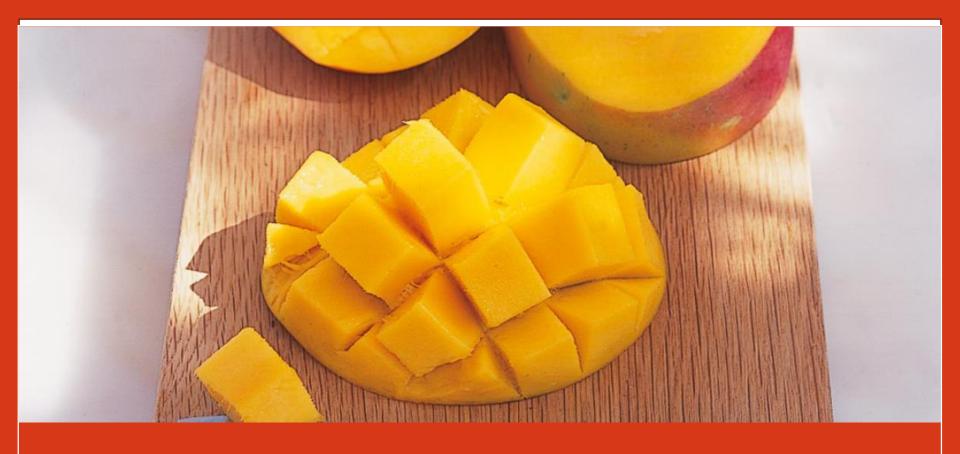


# CAN BABIES EAT MANGOES?

Mangoes can be a great addition to your baby's diet

After high iron foods have been introduced, include a variety of fruits in your baby's diet, such as mangoes (after 7 months)





# HOW SHOULD MANGOES BE PREPARED FOR BABIES?

#### For younger babies:

Cut the mango, then mash it (or use a blender or food processor) until smooth

If necessary, add water for the proper consistency



#### For older babies:

Small pieces of mango make a great finger food





## HOW DO YOU STORE LEFTOVER BABY FOOD PUREE?

Store in the fridge for 2 days

Freeze in an ice cube tray covered with plastic wrap for 3 months (once frozen you can transfer to freezer bags)

Grab a cube as needed from the freezer (1 cube = 1 serving)

To defrost: put in the fridge the night before







TIP: instead of using ice cube trays, spoon out portions onto a baking sheet and freeze