



ITC MANGOES PROFILE

We grow and outsource our **Mangoes** from ITC verified small and large scale farmers whose farming and handling of product meets the required International Standards.

Our logistics team moves it to our client's doorstep in the UK, Europe and the Middle East.

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INTERSTATE TRADE COMPANY LIMITED

ITC MANGOES

INTRODUCTION

Mangoes (scientific name; *Mangifera indica*) are among the most nutritive fruit crops in the tropical and subtropical regions in which Kenya lies.



Mangoes prefer the warm tropical monsoon climate with prolonged dry seasons which should be followed by rains.



The plant is adapted to low annual rainfall regions of about 650 mm with low relative humidity during flowering. Mangoes thrive well in deep fertile loamy soils that are well drained at temperatures of between 24- 30°C.

Efficiency and Quality is our Definition.

FRANCIS

Francis has a delicious, spicy and sweet taste.



The flesh has fibers but is incredibly soft and juicy. Francis is Bright yellow in color with green overtones and flaunts an elongated and sigmoid S-shape.

Owing to the fibrous flesh, Francis may not be a popular choice for salads, but it finds great use in chutneys due to its tangy flavor.

KEITT



It is enjoyed when fully ripe, green and as pickles when not fully grown. Keitt mangos have a sweet and fruity flavor with firm, juicy flesh having only a limited amount of fibers.

Keitt mangos are dark to medium green often with a pink blush over a small portion of the mango. The Keitt mangos are vast and oval.

PLANTING & GROWING

The seeds are planted in a potting mix in a nursery area with good sunlight and controlled condition for germination. Germination starts 2- 4 weeks after planting.



The plants are transplanted after 4 to 9 weeks when the seedling is healthy with leaves to the main farm.



After flowers are pollinated, fruit begins to develop. The fruits vary according to cultivar variety and growing location. Mango skin may be green-yellow or orange red.



GLENN



Glenn is an excellent choice among various varieties of mango.

It has a sweet, silky, peachy flavor and an exotic odor which make it popular among mango lovers. Glenn mangoes are a little red or pink in color and oval to oblong in shape.

VALENCIA PRIDE



A child variety originating from Haden mangos, the Valencia Pride also finds its roots in Florida.

First reported Valencia Pride fruit was produced in 1941. This variety is large and the skin is covered with a large red blush while some yellow hues also find their way around it.

Valencia Pride is a fibreless variety and has a smooth, melting, juicy texture along with a mouthwatering odor which makes it a premium choice.

MATURITY AND HARVESTING

Mangoes are hand-harvested simply by snapping-off fruits from peduncles in less-developed plantings or by clipping peduncles 4 inches above the fruit when intended for export.



This allows the milky, toxic latex to ooze from the stem without touching the fruit surface.



Pickers use poles with cloth bags at the end to reach fruit high in the tree or hydraulic lifts in our largest farms. Harvesting is mostly done 120 days after flower induction.



Mangoes harvesting on a sunny season.

KENT MANGOES



The Kent mangos feature a sweet and delicious taste which is further enhanced by their juicy flesh which has a limited number of fibers. Due to their texture and flavor, Kent mangos are ideal for juicing and drying and find uses in baking (they make for a great mango bread recipe!). Kent mangos are dark green having a dark red blush over a small portion of the fruit. The fruit itself is large and oval.

TOMMY ATKINS



They have a mildly sweet flavor with firm, stringy and fibrous flesh.

Tommy Atkins have different shades varying from medium to large oval bodies. The most prominent of them is the dark red blush which covers most of the fruit.

PROCESSING

Mangoes need to be picked when mature just before they ripen. Picking them when they are ripe can reduce their lifespan to less than 1 week in the market.



Fruits are graded according to their size, weight and color at ITC warehouse

It has been observed that bigger size fruits take 2-4 days more in ripening than smaller ones. Hence, packaging of smaller fruits with larger ones should be avoided to ensure uniform ripening.



Washing and sanitization of Mangoes is done to get rid of harmful micro-organisms and to maintain cleanliness.



MADAME FRANCIQUE



Also known as “Dessert Mango” owing to its great use in desserts.

This variety features varying colors from light green to orange to slightly yellow.

Madame Francique is known for its rich sweet and spicy taste which is rare and tangy but exceptionally brilliant.

ATAULFO



The vibrant yellow Ataulfo with a sweet and creamy flavor is every mango lover’s absolute favorite.

Ataulfo has smooth, firm flesh with no fibers making it easier to use in salads or just consume on its own. This kind of mango is small and oval.

STORAGE

Removal of field heat is critical in maintaining fruit quality and for achieving maximum storage life by forced air cooling.



For maximum storage life, the fruits are stored at 13° Celsius. This is the most suitable temperature for transportation without the risk of causing chill damage to the skin.



Too much ventilation affects the quality of fruits due to shrinkage, loss in weight and colour among other unintended effects. To overcome these problems, our ventilators can ensure regulated atmospheric conditions throughout the storage process.



STORAGE & HANDLING



Cooling plastic boxes



ITC fruits in our warehouse in Nairobi, Kenya.



A forklift carrying fruits to a lorry for transport to the airport



ITC lorries loaded with mangoes to the airport

EXPORT BY AIR

Carton boxes are commonly used for packaging and transportation of mango fruits. After palletizing, the boxes are packed in the cargo plane.



Under dynamic transport conditions vibration results in bruising, decay and low price of fruits.



Therefore, ITC agents must check that every package is properly and firmly held in the plane before departure.



Quality control officers checking our fruits in a plane at Jomo Kenyatta airport, Nairobi.

ACCREDITATIONS

All our products are inspected and certified by all relevant bodies which includes Kenya Plant Health Inspectorate Society (KEPHIS) and GLOBAL G.A.P to ensure they are free from pest and diseases and are qualified for the international market.



Kenya Plant Health
Inspectorate Service



Agriculture, Fisheries and Food Authority
Tea Directorate



Helping
communities
to build a
better future

SHIPMENT BY SEA

We use Mombasa port for export of our Mangoes by sea. It takes approximately 21 days to deliver our produce to international markets.



ITC containers at the port of Mombasa.

We use refrigerated containers for long distance transport and export purposes as they supplement to our efforts of maintaining quality.



Refrigerated containers for export of Mangoes.

Our containers have installed tracers that enable our team to know how far the cargo ship has reached on real time basis.

