

EXOTICS & ASIAN FLAVOURS

Kent mango

A fleshy, melting mango, with golden flesh almost free of fibres.

The Kent mango is a variety prized for its thick, golden-orange, juicy and almost fibre-free flesh. Its green skin can take on red without this indicating ripeness: what counts is softness to the touch. Sweet and fragrant, it is enjoyed plain, cut cleanly into cubes or slices, and easily worked into a coulis.

FLAVOUR
sweet, fragrant, melting flesh

ORIGINS
Brazil, Mexico, Peru, Ivory Coast

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Brazil	○	○		○		○	○	●	●	●	◐	○
Mexico					○	●	●					
Peru	●	●	●	○								●
Ivory Coast				○	○							

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Loose** — Brazil, Mexico, Peru, Ivory Coast

In the kitchen

- Sliced for platters and breakfasts
- In a tartare, salsa or ceviche
- Blended into a coulis, sorbet or smoothie

Orders and prices
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