

EXOTICS & ASIAN FLAVOURS

Green mango

A mango picked before ripeness, firm, tangy and crunchy.

Green mango is harvested before ripeness, when its flesh is still firm, pale and tangy. It is not eaten as a dessert fruit, but as a crunchy vegetable. Grated or cut into julienne, it makes up Thai and Vietnamese salads, achars and condiments.

FLAVOUR

Tangy, crunchy, slightly astringent

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

- **Loose**
- **Loose 5 kg**
- **Loose 7 kg**

In the kitchen

- In julienne in a Thai salad
- As achards or pickles
- With raw fish or prawns

Orders and prices

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