

Mango

Fruits | Piura / Lambayeque / Ancash

Kent mango anchors Peru's export program with fiberless flesh, compliant hydrothermal treatment, and format flexibility across fresh, IQF, and puree channels.

Kent is Peru's primary export variety because it is fiberless, high in sugar, and compliant with the hydrothermal treatment required by US agricultural customs. That makes it the most commercially versatile Peruvian mango for transatlantic programs. Edward and Haden varieties offer a more aromatic profile for premium air-freight programs, while the November through March season covers the European and US winter gap.

COMMERCIAL OVERVIEW

Origin Region	Piura / Lambayeque / Ancash
Harvest Window	November - March
Minimum Order	1,000 kg (1 MT)
Available Varieties	Kent (Primary Export), Edward, Haden

QUALITY & FORMATS

Quality Parameters	<ul style="list-style-type: none">- Brix > 8 at harvest- Firm pressure- Zero internal breakdown
Processing Formats	<ul style="list-style-type: none">- Fresh whole fruit- IQF (Individually Quick Frozen) chunks- Aseptic puree
Packaging Options	<ul style="list-style-type: none">- 4 kg single-layer open-top cartons (fresh)- 10 kg bulk boxes (IQF)
Certifications & Compliance	<ul style="list-style-type: none">- GlobalGAP- Hydrothermal Treatment Certificate