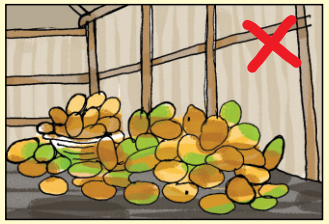
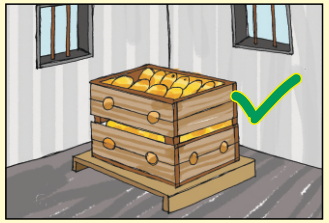
STORAGE

Don'ts



- Don't store sound fruits with damaged, infested or rotting ones.
- Don't store mangoes in the same place with chemicals or animals.
- Don't store mangoes on the bare ground or in dirty or non-aerated places.

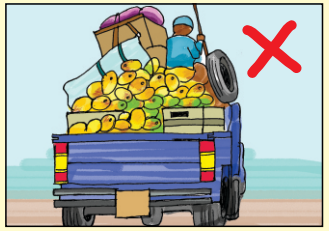
Do's



- Store off the ground in dedicated, clean, and well ventilated stores.

TRANSPORT

Don'ts



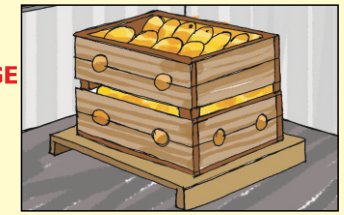
- Don't transport mangoes in dirty or multi-purpose vehicles.
- Don't over stack the mango packages during transportation.

Dos

- Always use clean, reliable transportation means.
- Transport the mangoes on a well-covered vehicle.

BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE



2. IMPROVED QUALITY

3. WIDER MARKETS

4. INCREASED INCOME

The RSB acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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Developed with support from the UK Foreign, Commonwealth and Development Office (FCDO) and the British Standards Institution (BSI).

MANGO

SIMPLIFIED GUIDELINES

The Commonwealth Standards Network (CSN) and the Rwanda Standards Board (RSB) have simplified the standards for fresh mangoes to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY MANGOES

Quality mango - fruits to be supplied fresh to the customer- shall be:

- Wholesome, sound and firm.
- Clean and free of foreign matter.
- Free of pests.
- Of fresh appearance.
- Free of marked bruising, unhealed injury or traces of latex or dirt.
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste.
- With a stalk no longer than 10mm if present.

PRODUCTION

Don'ts

- Don't grow in areas with unstable water levels.
- Don't use untreated human wastes.
- Don't over dose fertilizer.
- Don't mix or apply pesticides without protective equipment.

Do's

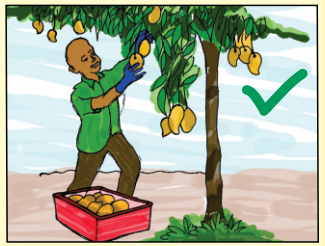
- Select a site with soils that are deep and have good drainage.
- Plant good quality seedlings with suitable rootstock.
- Plant seedlings at 4-5m x 4-5m spacing.
- Use only duly approved fertilizers and pesticides according to manufacturers instructions.
- Use protective equipment when handling pesticides.
- Keep records of application of pesticides.

HARVEST

Don'ts

- Don't harvest immature fruits.
- Don't harvest immediately after spraying with pesticides.
- Don't shake or use sticks to pluck mangoes from trees.
- Don't allow mangoes to fall on bare ground.
- Don't harvest using unclean collection containers.
- Don't use sacks for transportation after harvest.
- Don't harvest during extremely hot weather or soon after rain.

Do's



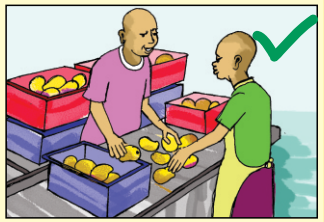
- Harvest mature mangoes only.
- Harvest during cool times of the day.
- Harvest using long poled picking bags or clippers leaving up to 10mm of stalk on the mango fruit.
- Harvest mangoes into clean cushioned containers.
- Place harvested mangoes in a shady place.

SORTING AND GRADING

Don'ts

- Don't mix different varieties, sizes, maturity levels.
- Don't mix sound fruits with defective, damaged or infested ones.
- Don't sort directly on the bare ground.
- Don't throw fruits while sorting and grading.

Do's



- Carefully sort and grade the fruits according to variety, size, maturity level, integrity.

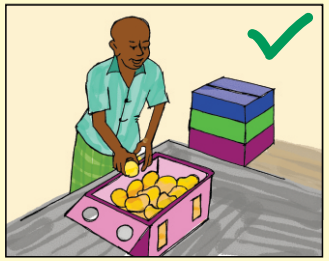
Extra Class	Class I	Class II
Have no defects	Have slight defects in shape, sunburn, healed bruises	Have defects in shape, sunburn, healed bruises

PACKAGING

Don'ts

- Dot not use packaging that causes damage to the fruits during handling, transportation and storage.
- Don't pack mangoes in sacks during transportation.
- Don't overfill the packages.

Dos



- Use clean, food grade packages that protect fruits from damage during handling and transport.
- Carefully label each package.

LABELLING

Label each package as follows;

- Name and physical address of the farmer / importer / exporter / packer / distributor.
- Name of the produce. as **"FRESH MANGOES".**
- Name of variety or commercial type.
- Country/Region of origin.
- Harvest Date.
- Net weight (kg).
- Size code.
- Class.
- Identification code / Batch number.
- Storage instructions.