



¿ABOUT US?

We are a young Mexican company, dedicated to the production and commercialization of Kent mangos in Baja California Sur, Mexico.

Our mangoes are watered by water captured from the natural runoff that occurred in the Sierra de la Laguna Biosphere Reserve in the desert of Baja California Sur.

In communities where there is a great lack of opportunities and employment, our objective is to integrate small producers to market their mangos under a fair trade scheme that will improve their quality of life and prevent the disintegration of rural families.

We want our families to find in the countryside a dignified life option, allowing them to continue producing their delicious mangos, fruits and vegetables, promoting that our communities remain peaceful and beautiful places to live

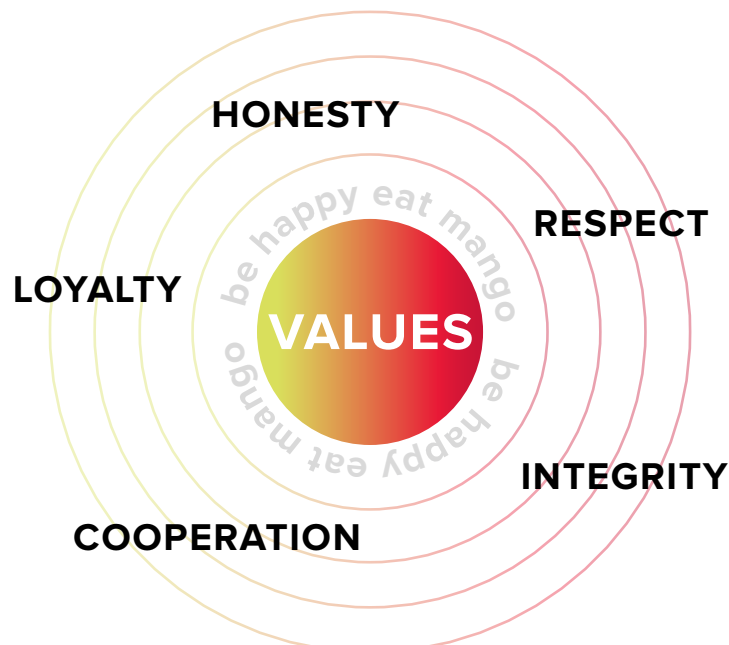
MISSION

Mango makes our lives even greater than yesterday!

VISION

To become a disruptive reference in the agricultural production ecosystem in Baja California Sur, concentrating a large number of associated producers, with high satisfaction levels and being able to offer a high volume of Mango production to export with different degrees of organic and fair trade certifications.

VALUES



KENT MANGO DATASHEET



The Kent mango has a broad ovoid-shaped fruit. The skin has a yellow background color with red veneer. The average weight of these fruits considering the loaded tree is from 16 to 19 Ounces (470 to 550 grams). The pulp has little fiber and is very well adapted to consumption “with spoon”. The size of the seed is small. The fruit of this variety has an excellent quality and long commercial life. The Kent mango is a tree of erect growth and medium vigor.



In the composition of the mango, it is worth highlighting the amount of provitamin A it provides, which helps, among other things, the vision by preventing nocturnal blindness and the maintenance of epithelia and skin.

It also has antioxidant effects, such as vitamin C that also abounds in this fruit. It also has vitamin E (although in lesser amounts) but thanks to this, we can say that containing both vitamins A, C and E, it has one of the best trios of known natural antioxidants.

Due to its specific composition, mango is a special food for the skin: provitamin A and its relationship with the maintenance of tissues, as well as the antioxidant properties of vitamins C and E, in conjunction with the moisturizing properties of the mango and its organic acids and aromatic substances, are really beneficial nutrients for the skin.

In addition, vitamin A also helps the conditions of the retina since it is a structural element of this and its availability is enhanced by the presence of vitamins C and E.

Health benefits of Ripe Mangoes

Mango fruit is rich in minerals, vitamins, dietary fibre and antioxidants.

According to new studies, mango has been found to protect against cancers of the breast, prostate, colon and leukemia.

Mango is an excellent source of Vitamin-A and carotenes. 100 g of fresh fruit provides 25% of recommended daily levels of vitamin-A. Vitamin A is essential for the health of one's vision. It is also required for the upkeep of healthy mucus membranes and skin health. Consumption of fruits that are rich in carotenes is known to protect the body from cancers of the lung and oral cavity.

Fresh mango is a great source of potassium. 100 g provides 156 mg of potassium while just 2 mg of sodium. Potassium is an important part of cell and body fluids and it helps control the heart rate as well as blood pressure.

It is also a pretty good source of vitamin C, vitamin-B6 and vitamin-E. Consumption of foods rich in vitamin C helps the body fight against infections and scavenge harmful free radicals. Vitamin B-6 is required for a hormone production in the brain.

Mango has moderate amounts of the mineral copper. Copper is required to be parts of several enzymes. It is also needed for the production of red blood cells.

The skin of the mango is also rich in phytonutrients.



KEITT MANGO DATASHEET

Its suggestive purple color, with orange touches on a yellow and green background, is simply striking. Mango Keitt stands out, above all, thanks to its excellent flavor and the extraordinary quality of fruit.

The flavor of the Keitt mango is sweet, without excess, with citrus nuances and a slight acid touch. It has a firm pulp, totally free of fibers and a sugar content slightly lower than other varieties.

The Keitt variety usually provides fruits of quite large size, although the most common commercial range focuses on the pieces of 500 to 750 grams.



WHAT MAKES OUR MANGOES SPECIAL?

Baja California Sur mangoes are considered the best quality mangoes in Mexico because of the low humidity that the desert offers and the amount of hours of sunshine per year, this conditions generate a fruit with an excellent concentration of natural sugars besides that we are located in a zone free of the fruit fly and the pink mealybug.




AVAILABILITY

Type	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Kent												



Keiit										
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NUTRITION FACTS

Serving Size 100g

Amount Per Serving

Calories 72

	% Daily Values
Total Fat 0.3g	0%
Saturated Fat 0.05g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.05g	
Monounsaturated Fat 0.1g	
Cholesterol 0mg	0%
Potassium 161mg	5%
Sodium 2mg	0%
Total Carbohydrate 17.6g	6%
Dietary Fiber 1.85g	7%
Sugars 15g	
Protein 0.5g	1%





KENT MANGO MATURITY STANDARD STAGES

- **3 Seasoning**
optimal maturity
degree for harvesting



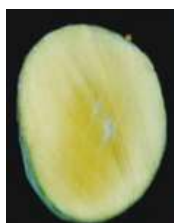
The fruit has developed fully and acquires the typical form of the variety, developing and filling the shoulders.

- **2 Minimun acceptable**



The fruit has its typical shape and has rolled and filled its shoulders. The pulp has reached a pale yellow color throughout its area (no white parts), accentuating this color around the bone.

- **1 Tender**



The fruit does not acquire its typical form of variety and has not completely filled or developed its shoulders. The pulp is pale yellow or cream in its central area, the rest of the pulp is white. The ripening process of the mango in these conditions will be irregular, with wrinkles, acidic taste and will have no presentation or commercial value

KENT

VARIETY	COLOR OF THE PULP	ACIDITY	FIRMNESS (kg-F)	°BX	DAYS TO MATURITY	TRANSPORT TEMPERATURE 12°C / 50°F	CARDBOARD BOXES (kg)
KENT	2	.6	12.4	7.4	12	12	4.5



KEIIT MANGO MATURITY STANDARD STAGES

- **3 Seasoning**
optimal maturity
degree for harvesting



The fruit has fully developed and acquires the typical shape of the variety, developing and filling the shoulders. The pulp has reached an egg yellow color in 100% of its area, accentuating the color around the bone.

- **2 Minimun acceptable**



The fruit has its typical shape and it has developed and filled its shoulders. The pulp has developed a yellow egg color in 50% of its central area. The rest of the pulp should have a pale yellow or cream color (not white).

- **1 Tender**



The fruit has not yet acquired the typical shape of the variety and has not fully filled or developed its shoulders. The pulp is pale yellow or cream in its central area, the rest of the pulp is white. The process of ripening the mango in these conditions will be irregular, with wrinkles, acid taste and will not have presentation or commercial value

KEIIT

VARIETY	COLOR OF THE PULP	ACIDITY	FIRMNESS (kg-F)	°BX	DAYS TO MATURITY	TRANSPORT TEMPERATURE 12°C / 50°F	CARDBOARD BOXES (kg)
KEIIT	2	.7	11	6.6	13	10 - 12	4.5





**BAJA MANGO COMPANY
BAJA SUR, MEXICO
KENT**





Be happy and eat mango !!!

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