

2016 Mango Industry Quality Standards

AMIA has worked with major retailers to develop uniform quality standards for class 1 fruit. The table below describes the new uniform quality standards for class 1 fruit.

OVERALL DEFECTS	
IMMATURITY	KP: $\geq 15\%$ DM and $\geq 14^\circ$ brix at eat ripe. Calypso: $\geq 15\%$ DM and $\geq 14^\circ$ brix at eat ripe. Honey Gold: $\geq 15\%$ DM and $\geq 14^\circ$ brix at eat ripe. R2E2: $\geq 13\%$ DM and $\geq 12^\circ$ brix at eat ripe
COLOUR	Colour stage: KP: minimum rating 3. All other varieties: minimum rating 4
FIRMNESS	Firmness: KP, HG, Calypso, R2E2: 2 to 3
TEMPERATURE	12°C-18°C
MAJOR DEFECTS	
INSECTS	Nil (Live Scale: Nil)
DISEASE	Nil
BROKEN SKIN	Nil
CHILL DAMAGE	Nil
INTERNAL	Nil
RESIN CANAL DISCOLOURATION	Nil
SUN BURN DARK / DEPRESSED	Nil
SEVERE SKIN BLEMISH (> 10% OF SKIN)	Nil
LENTICEL STAR CRACKED	Nil
MINOR DEFECTS	
LIGHT	
LENTICEL LIGHT	\leq rating 3 Mango Quality Assessment Manual (MQAM)* rating scale
SUN BURN LIGHT	$\leq 25\%$ No browning. MQAM page 15, picture 2
RUSETT LINES	$\leq 10\%$
MEDIUM	
PINK SPOT	Rating 1 (less than 6 spots, or an area of 1cm ²)
SAP BURN	$\leq 4\text{cm}^2 \leq$ cumulative 10%
HEALED SCARRING	$\leq 4\text{cm}^2 \leq$ cumulative 10%
CLEAVAGE SCAR	$\leq 4\text{cm}^2 \leq$ cumulative 10%
BROWNING SKIN MARKS	$\leq 4\text{cm}^2 \leq$ cumulative 10%
TOLERANCE	
MAJOR	2%
MINOR	10%

* For a copy of the MQAM please contact the AMIA team 07 3278 3755