

CHEEKY FACTS ABOUT CALYPSO

DELICIOUSLY
SWEET

SILKY
SMOOTH

BRINGS THE
PERFECTION
TO THE
TASTE OF MANGO

Calypso
mango

more
less seed
mango

Calypso® mangoes have more flesh than other mango varieties thanks to their smaller seeds



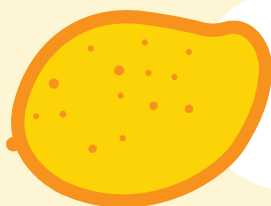
LONGER SHELF LIFE

Calypso® mangoes have a firmer flesh, so they last longer on your kitchen bench than other varieties!



NO STRINGY BITS

Calypso® mangoes have a firm, stringless flesh which means no more stringy bits in your teeth!



FRECKLES ARE A SIGN OF SWEETNESS

Light brown freckles on a Calypso® mango skin indicates it may be a particularly sweet mango on the inside. The freckles are the skin's reaction to the natural sugars, and is not a sign the fruit is past its prime.



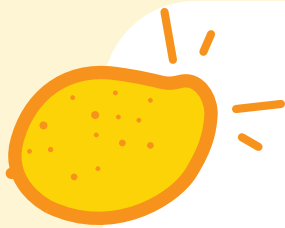
LOVE A SUN-KISSED MAN-GO - DISTINCT BLUSH COLOUR

The beautiful red blush that sets apart a Calypso® mango from other varieties is actually caused by the hot Australian sun. Luckily the skin turns a beautiful blush red and the sweet flesh underneath is unaffected.



THE SUPERFRUIT YOU LOVE

- Mango contains antioxidants vitamin C and vitamin E.
- Has less than 100kcal in half a mango (150g).
- Each serving of mango is fat free, sodium free and cholesterol free.
- Calypso® mangoes contain over 20 different vitamins and minerals - making them a superfood.



PICKING PERFECTION BY CHECKING THE POINTY END - ONE FOR NOW, ONE FOR LATER

For **same day eating**, look for a Calypso® mango with a pointy end that gives with just a little gentle pressure from your thumb.

For **eating in 2-3 days**, look for a Calypso® with little to no give when you apply gentle pressure to its tip.

If it's too soft, the mango is too ripe (but is perfect to puree). If it's firm you'll need to store for a day or two before it's perfect.

SELECT YOUR CALYPSO®



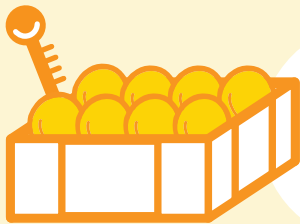
KEEP YOUR CALYPSO®



CUT YOUR CALYPSO®



ENJOY YOUR CALYPSO®



HOW TO STORE YOUR CALYPSO® MANGO

Calypso® mangoes are best kept at room temperature, out of direct sunlight.

Tip: keep it away from ripening bananas (they'll make your mango over-ripen very quickly).

HOW TO CUT A MANGO

Cutting a Calypso® mango is easy once you know how! The "hedgehog" is the best way to create cubes of Calypso® mango, ready for you to use in your favourite recipe or eat fresh – yum!



1



2



3



4



5



Calypso
mango

FOR **SWEET AND SAVOURY RECIPES** VISIT
PERFECTION.COM.AU/PRODUCT/MANGO-CALYPSO-MANGO