

**Media release  
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## **Mr KP Mangoes launch the first taste of summer**

Spring has never tasted so sweet with fresh, early-season mangoes coming into market from Australia's own **Mr KP Mangoes**, grown in the Northern Territory.

Available nationwide from **late August until November**, Mr KP Mangoes are high quality Kensington Prides, bursting with flavour, with a velvety, exotic taste superior to competitors. Mr KP provides the highest quality fruit for the perfect healthy treat this spring



*Image credit: Horticulture Innovation Australia*

Family-owned and grown south of Darwin, Mr KP Mangoes reach perfection before most other Aussie mangoes, providing an early 'first taste' of summer for mango lovers nationwide.

Mr KP is also Australia's favourite mango. With their yellow-orange blushed skin, rich juicy flesh and unique aroma and flavour, it's no surprise that Kensington Pride is Australia's most popular mango variety (*ABC Rural - International Mango Symposium 2015*).

As well as being sweet, juicy and bursting with flavour, mangoes boast fabulous health benefits, including being a good source of vitamins C and A, as well as being a great source of fibre and low in fat.

Available in the fresh product aisle in supermarkets nationwide, MR KP invites fruit lovers to buy Australian-grown early season mangoes, and pick up a brand that fosters the 'tree to table' ethos, promising consumers an ethically sourced product. Mr KP Mangoes are currently grown across ten locations in the Berry Springs region, and consist of more than 26,000 trees producing over 300,000 trays of mangoes each year.

Mr KP Mangoes are set to brighten up the fruit bowl this spring and liven up smoothies, sorbets and other delicious treats. Mr KP encourages consumers to experiment with fresh mango recipes this year, whether it's mango cheesecakes, mango salsa, grilled mango with balsamic glaze, mango bellinis or mango fruit salads for the lunchbox – get creative with mangoes when the season starts this September.

Easy steps to cut luscious mangoes and make the most of the delicious fruit:

## *Slice and serve a Mr KP mango in 6 easy steps*

1. Rinse then slice through the curvature of the mango, either side of the pit.



4. Remove the remaining mango by slicing around the pit.



2. Without cutting through the skin, slice each half length-ways then cross-ways.



5. Remove the skin with a knife, then slice the flesh into chunks.



3. Use a spoon to scoop the mango from the skin.



6. Serve in a bowl, and eat fresh or topped with your favourite yoghurt, cream, or icecream.



### **Contact**

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