

Ref No:FFV/Mauritius/Mango/2014-15

MAURITIUS OPENS UP MARKET FOR INDIAN MANGOES

An agreement has been signed on 11th March 2015 with Republic of Mauritius for import of Indian Mangoes into Mauritius. It will be effective from 1st April to 31st August of every year with following treatment options:

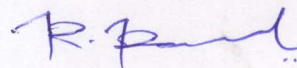
1. Vapour Heat Treatment (VHT) at 47.8°C for 20 minutes (Treatment starts when core temperature of monitored fruit).

OR

2. Hot Water Treatment (HWT)
 - ❖ Fruits up to 500 grams : 48°C for 60 minutes
 - ❖ Fruits up to 700 grams : 48°C for 75 minutes
 - ❖ Fruits up to 900 grams : 48°C for 90 minutes

Fruits must be submerged at least 10 cm below the circulating water surface and the water temperature kept at 48°C throughout the treatment.

Exporters can utilize the current mango season for export to Mauritius.



(R Ravindra)

Deputy General Manger
APEDA, New Delhi
31st March 2015