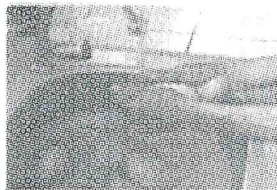
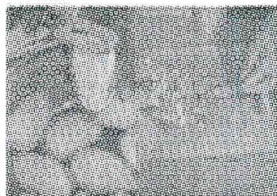


## PROCESS FLOW OF MANGO ATSARA

Wash green mangoes.



Peel and slice mangoes into cubes or strips.



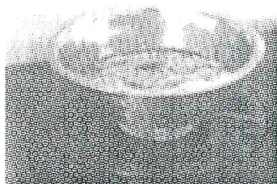
Trim and slice all spices (ginger, garlic, onions, carrots and sweet and hot pepper.



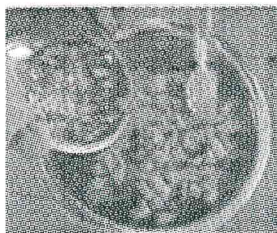
Measure for every 3 cups mango; add 1/4 cup vinegar, 1 1/2 cup sugar and 1 tbsp. salt.



Boil vinegar, sugar, garlic, ginger and hot pepper.



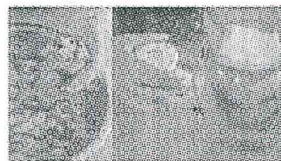
Pour vinegar mixture into combined cubes/ strips of mangoes and other ingredients.



Mix thoroughly and let it cool.



Pack in sterilized jars/bottles.



Store



### COST AND RETURN ANALYSIS\*

Expenses: P447.00

Mango (2 kg)	- P 40.00
Ingredients	- 50.00
Bottles	- 207.00
50% overhead cost (labor, fuel, etc.)	- 150.00

Total expenses - P447.00

Recovery for 2 kgs. green mangoes is 18 bottles (8 oz)

Cost of finished product:

18 bottles x P35.00/bottle - P630.00

Net profit = P630.00 - P447.00  
= P183.00

*\*Based on 2005 prices.*

## MANGO PROCESS PRODUCTS



DEPARTMENT OF AGRICULTURE  
BUREAU OF PLANT INDUSTRY

**National Mango Research and  
Development Center**

*For more information, please contact:*

DA/BPI-NMRDC, San Miguel, Jordan, Guimaras  
Tel/Fax No.: (033) 237-1391  
E-mail Address: bpi\_nmrdc@yahoo.com

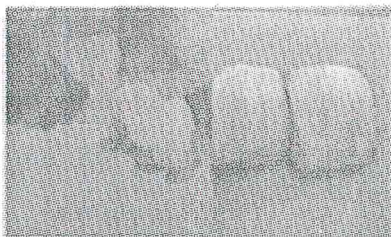


# PROCESS FLOW OF MANGO PRESERVE

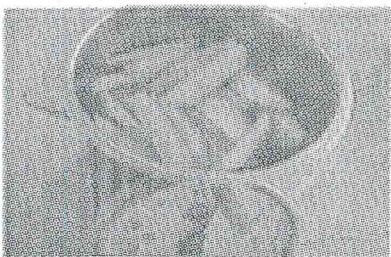
Wash and peel mangoes (green-stage)



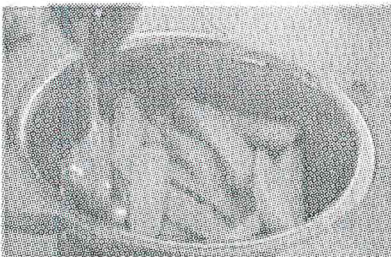
Cut into halves and slice (1cm thick)



Weigh sliced mangoes.



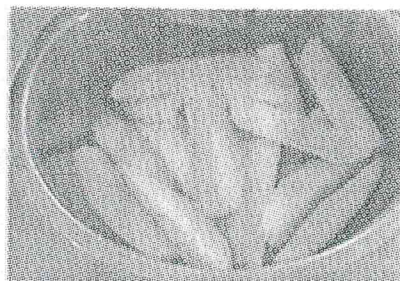
Add salt (8%) by weight of original slices. Mix and soak overnight.



Drain and wash with clean water.



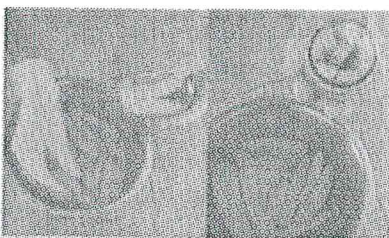
Add sugar (15% by weight of original mango slices). Mix and soak overnight.



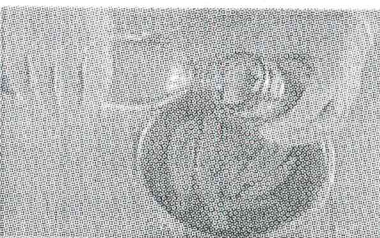
Drain and wash.



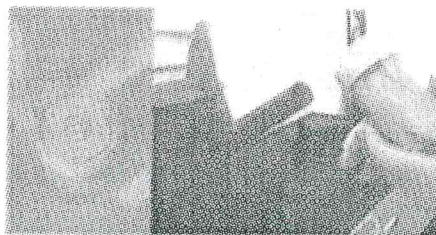
Pack in sterilized jars/bottles



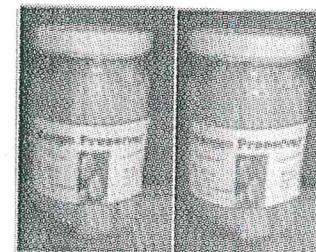
Add syrup (1 sugar: 1 water).



Seal jars.



Keep in a cool place or refrigerate.



## COST AND RETURN ANALYSIS\*

Recovery for 10 kgs. green mangoes is 24 bottles (8.0z)

Expenses: P845.50

Mango (10 kg)	-	P200.00
Ingredients (sugar, salt, etc.)	-	85.00
Bottles	-	276.00
50% overhead cost (labor, fuel, etc.)	-	280.00
Total expenses	-	P845.50

Income generated:

Cost of finished product (24 bottles @P50.00/bottle) - P1,200.00

Net Profit:

Cost of product	-	P1,200.00
Less expenses	-	845.00
Net Profit	-	P358.50

\*Based on 2005 prices.