

How to bag the fruits in the tree

Bagging can be done with the aid of ladder (for small trees) and rope (big trees). Bagged only well-formed and clean fruits free from blemishes.



Using ladder



Using rope

Does income derived when fruits are bagged compensate bagging expenses?

Based on the study, the cost of bagging per kg of mango fruits (including materials and labor) are as follows:

Type of bagging materials	Cost of bagging/kg marketable yield (PhP)
Brown paper bag	1.82
Thick waxy magazine	1.86
Thin waxy magazine	1.72
Yellow page telephone directory	2.94
Imported newspaper	1.64
Local newspaper	1.75

While, the percent increase in income over the unbagged fruits are as follows:

Type of bagging materials	Increase in income over the unbagged (%)
Brown paper bag	53.19
Thick waxy magazine	56.53
Thin waxy magazine	53.07
Yellow page telephone directory	27.27
Imported newspaper	54.44
Local newspaper	48.41

In the Province of Guimaras, the present cost of bagging materials and labor ranged from Php0.40 - 0.50/fruit and the average capacity of 1 person to bag is 1,000 - 1,500 fruits/day. Labor cost per man-day ranged from Php300.00 - 350.00/day.

Potential Users:

- Backyard/commercial growers, contract growers and other stakeholders.
- Mango growing regions in the Philippines.

For more information, please contact:

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MANGO FRUIT BAGGING



DEPARTMENT OF AGRICULTURE  
(BUREAU OF PLANT INDUSTRY)

Guimaras National Crop Research,  
Development and Production  
Support Center

**What is bagging?**

Bagging technology is one of the important components of good agricultural practices in mango to improve fruit quality. Mango fruits are bagged at 55 to 65 days after flower induction (DAFI) or earlier (42 - 50 DAFI) when insect infestation is high.

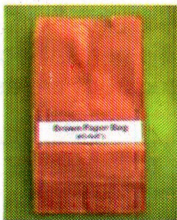
**What are the advantages of bagging?**

- Protect fruits from insects (cecid fly, capsid bug, fruit fly, seed borer, etc.) and disease damage.
- Reduces mechanical damage at pre-harvest and during harvesting operations (scratches, abrasions, wind scars and latex burn).
- Reduces the number of pesticides spray resulting to low pesticide residue on fruit.
- Provide an estimate of the number of harvestable fruits per tree.
- High recovery of marketable fruits.
- Increases production of better quality fruits.



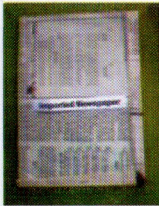
**What are the recommended bagging materials?**

During the on-season (dry months), local newspaper and brown paper bag are recommended. It is much cheaper compared to imported newspaper but are poor materials for rainy season.

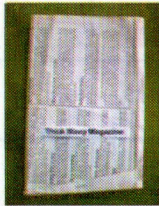


Local Newspaper Brown Paper Bag (4"x 8" or No. 2)

Imported newspaper, thin and thick waxy magazines are the most promising bagging materials for mango fruits in all season. However, source and availability should be considered.



Imported Newspaper



Thick Waxy Magazine

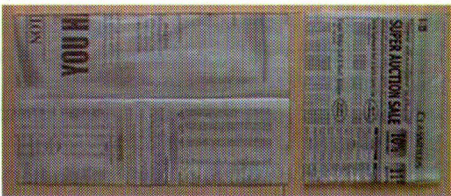


Thin Waxy Magazine

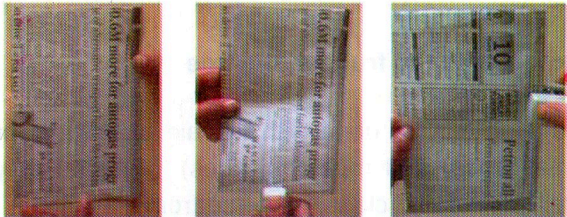
**HOW TO MAKE PAPER BAGS**



1. Cut whole page newspaper (not tabloid size) lengthwise into six parts.



2. Fold each part equally into two.



3. Fold the bottom and the side of the bag, then staple both sides.

Close - up of newspaper bag



**STEPS IN BAGGING**

1. Insert individual fruit (55 - 65 DAFI) into a pre-formed bag (rectangular in shape 6.0" x 8.5").



2. Fold the upper openings of the bag.



3. Secure the folded upper portion of the bag using a stapler. Make sure that there is no opening between the bag and the pedicel of the fruit to avoid entry of insect-pests.



Close - up of bagged fruit