



Important Notice: Handling & Spoilage Advisory for Mango Deliveries

Dear Valued Customer,

At **Savani Farms**, we take great pride in delivering the finest Indian mangoes while supporting small farmers across India. Our goal is to ensure you have the **best experience** enjoying this treasured fruit.

Mango Is a Highly Perishable Fruit

Mangoes are delicate and extremely sensitive to **temperature changes** and **handling conditions**. While we thoroughly inspect each fruit before shipping and use **custom-designed ventilated boxes** to help protect them, once the package leaves our facility, it is handled by third-party shipping carriers.

Many years of mango shipping, we've learned that even small lapses in temperature control during shipping or after delivery can lead to **internal breakdown of the pulp, overripening, and spoilage**.

Key Points to Prevent Spoilage:

- 1. Track Your Shipment:**
We will provide you with a tracking number. Please monitor your delivery status closely.
- 2. Act Quickly Upon Delivery:**
As soon as your mangoes arrive, **bring the box indoors immediately**. Avoid leaving the package outside in **direct sunlight or high temperatures**, even for a few hours. Heat exposure can rapidly deteriorate the fruit.
- 3. Store in a Cool Environment:**
Mangoes should be kept at **room temperature in a cool, shaded area**, not in sealed plastic or under heat.

We Want Your Feedback

While we do our best to ensure quality, we are always working to **improve our shipping process**. If you experience any issues or have suggestions, please share your feedback — it helps us and informs our conversations with third-party shipping providers.

Thank you again for being a valued part of the **Savani Farms Mango Mission**. Your support brings the taste of India to homes across the U.S. and helps uplift the lives of small farmers.

**Wishing you a fruitful experience,
The Savani Farms Team.**

