

FDA/CSD/CPE/PRS/24/007

17th April 2024

ARTIFICIAL RIPENING OF MANGOES

The attention of the Food and Drugs Authority (FDA) has been drawn to a social media video on the use of **calcium carbide** as a chemical for enhancing the ripening of mangoes. The video also seeks to indicate how to distinguish chemically ripened mangoes from naturally ripened ones.

After the video came to notice, the Authority embarked on a survey to sample and test mangoes from the major markets and sales points across the country. Results obtained from the samples tested so far indicate that none of the samples contain **calcium carbide**. The survey and testing are still ongoing alongside public education by the FDA on the hazards of using chemicals to enhance the ripening of fruits.

The FDA wishes to inform the public that calcium carbide is toxic and that using it to quicken the ripening of fruits is hazardous to consumers and therefore criminal.





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The public is to note that the use of the supposed "floating" test to ascertain whether a mango is naturally ripened or chemically ripened as shown in the video is not a proven standard test.

Scientifically, the cause of the floating of the fruit could be attributed to several other factors including pest infestation through the activities of fruit flies and mango moths.

The FDA wishes to seize the occasion to strongly caution traders and the public against the use of **calcium carbide** for ripening fruits or food processing because it is carcinogenic and hazardous both to the consumer and the handler. The FDA would therefore call on the public to report to the Authority any incidents of chemicals being used to ripen fruits for appropriate action.

For further information, please contact the FDA on the contacts provided below.

Signed **Chief Executive Officer** Food and Drugs Authority

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