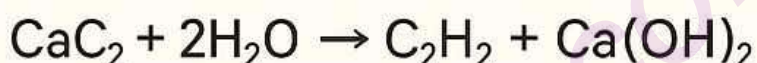


HOW MANGOES ARE RIPENED WITH CALCIUM CARBIDE



What is Calcium Carbide?

Calcium carbide (CaC_2) is an industrial compound used to artificially ripen fruits like mangoes by releasing acetylene gas.



Toxic Impurities in Commercial Calcium Carbide

Commercial-grade calcium carbide often contains

- Arsenic
- Phosphorus hydride (phosphine gas)
- Lead
- Other heavy metals

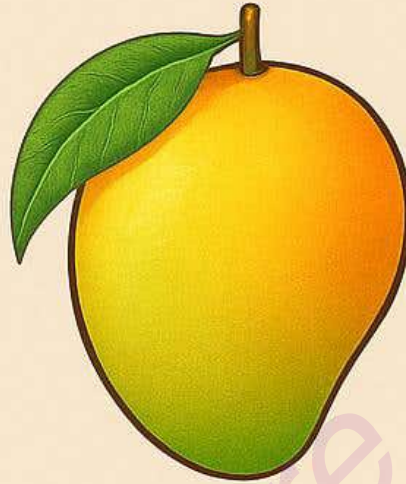
Health Hazards of Calcium Carbide-Ripened Mangoes

Health Effect	Explanation
Neurological issues	Headaches, dizziness, confusion
Respiratory problems	Irritation to lungs and throat
Gastrointestinal distress	Nausea, vomiting, diarrhea
Hypoxia (lack of oxygen)	Phosphine gas interferes with oxygen transport in blood
Cancer risk	Long-term exposure to arsenic
Skin and eye irritation	Inflammation due to vapor exposure

Safer Alternatives

- Ethylene ripening
- Natural ripening
- Banana leaf method

HOW TO IDENTIFY CHEMICALLY RIPENED MANGOES



COLOR UNIFORMITY	NATURALLY RIPENED	CHEMICALLY RIPENED (CaC₂)
Peel color:	Uneven, greenish-yellow patches	Uniform bright yellow or orange
Pulp color:	Deep orange, natural tone	Lack natural aroma or faint smell like kerosene
Smell	Soft, but fibrous	Soft but powdery or rubbery
Texture and Taste	Rich, balanced sweetness	Slightly bitter or bland
Ripening Speed	6-10 days at room temperature	1-2 days

India – The Land of Mangoes 🥭

