We claim:

1. A method of handling mangoes comprising the steps of:

a) exposing the mangoes to an atmosphere that contains one or more cyclopropene compounds ; and

b) containing the mangoes in a modified-atmosphere package~~.~~, wherein the modified atmosphere package comprises a polymeric film which is perforated, wherein the perforations have mean diameter of 5 micrometers to 500 micrometers, and wherein the total area of the perforations in said polymer film is 50,000 to 6,000,000 square micrometer per kilogram of mangoes.

2. The method of claim 1, wherein the mangoes are the Tommy Adkins cultivar.

~~3. The method of claim 1, wherein the modified atmosphere package comprises a polymeric film which is perforated, wherein the perforations have mean diameter of 5 micrometers to 500 micrometers, and wherein the total area of the perforations in said polymer film is 50,000 to 6,000,000 square micrometer per kilogram of mangoes.~~

~~4.~~3. A method of handling mangoes comprising the steps of:

a) exposing the mangoes to an atmosphere that contains one or more cyclopropene compounds ; and

b) containing the mangoes in a modified-atmosphere package~~The method of claim 1~~, wherein the rate of transmission of carbon dioxide through the modified atmosphere package is, in units of cubic centimeters per day per kilogram of mangoes, 1,200 or higher.

~~5.~~4. A method of handling mangoes comprising the steps of:

a) exposing the mangoes to an atmosphere that contains one or more cyclopropene compounds ; and

b) containing the mangoes in a modified-atmosphere package~~The method of claim 1~~, wherein the rate of transmission of oxygen through the modified atmosphere package is, in units of cubic centimeters per day per kilogram of mangoes, 500 or higher.

~~6.~~5. The method of claim 1, wherein the cyclopropene compound is 1-methylcyclopropene.

~~7.~~6. The method of claim 1, further comprising the step of exposing the mangoes to an atmosphere that contains one or more ethylene-active compounds.

~~8.~~7. The method of claim 1, wherein the mangoes are harvested when they are green, but physiologically mature.