The mango (Mangifera indica L) is one of the tropical fruits that emphasize by their particular flavor and aroma that has ample acceptance, flood demands and reasonable prices in the international markets. In order to know some physical and chemistry characteristic desirable for the market were evaluated. The cultivars Tommy Atkins, Kent, Criollo of Mara, Apple, Sprinfels, Valencia Pride, Palmer, Ford, Carrusel, Gleen, Irwin, Zill, and Haden, established in center Fruit of Zulia (CENFRUZU). The variable analyzed physical chemistries were: long and wide of the fruits, weight, total soluble solids (SST), titratable acidity (TA), relation SST/acidity and pH. The statistical analysis showed significant differences (P<=0.05) in the quality of fruits between the cultivars that were studied. Sprinfels reached the greater mass of fruit of 769 g, and presented/displayed the highest value of mass of pulp with 585.66 g, the best relation total mass /pulpa of the fruit showed Zill to it, which was of 82.97%, and total mass /semilla showed Criollo of Mara with 7.49 %, the greater content of SST was for Criollo of Mara with 19.5% and the smaller value in the cultivars Apple and Haden with 14.9 %; the TA was greater in Sprinfels with 0.89% and minor in the cultivars Zill and Criollo de Mara with 0.35%; as far as relation SST/AT, the greater value it was for Carrusel and Criollo of Mara with 55.14% and Haden showed the smaller value with 17.95%. All the you will cultivate evaluated own desirable characteristics of quality to satisfy the requirements for the national and international market.

**Keywords**

Mangifera indica L., varieties, physical and chemistries characteristics