

Title Studies on extension of shelf life of Kesar mango (*Mangifera indica* L.)
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Citation ISHS Acta Horticulturae 820:643-652. 2009.
Keyword Kesar mango; shelf life extension; sensorial characteristics

Abstract

The Kesar, a commercial mango cultivar from western India was undertaken for assessing the shelf life during the year 2004-2005. The fruits were harvested at defined physiological maturity stage from well-managed commercial mango orchard near Aurangabad. The fruits were washed adequately and treated with gibberellic acid (50, 100 and 150 ppm) in combination with calcium chloride (8%) and fungicide. The fruits of various treatments were loosely packed in CFB boxes and stored at ambient temperature to assess post harvest storage life. The total soluble solids (TSS) and total sugars reported increasing trend where as titratable acidity, ascorbic acid and physiological loss in weight (PLW) were found linearly decreasing during the ripening. The fruits treated with 100 ppm GA₃ and 8% CaCl₂ were observed superior in respect of pre-ripening quality attributes. The treatment retarded the physico chemical changes feasible for manifestation of ripening quality features and certainly helped considerably in delaying the ripening. This has profoundly notified the extended storage life of Kesar mango. The observations on physico-chemical changes and sensorial quality parameters were used as ripening and shelf life monitoring indices.