

Title Fresh-cut mango coated with mango film in modified atmosphere packaging
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Abstract

Mango (*Mangifera indica* L. cv. Namdok Mai) puree has a potential to form a good oxygen barrier film. Therefore, mango film might be useful to extend shelf-life of fresh-cut mango. Fresh-cut mango was wrapped with mango film and packed in a modified atmosphere packaging. Each package was stored at 30°C or 5°C and sensory evaluation was performed to determine its quality and shelf-life. The shelf-life of uncoated and coated fresh-cut mango pieces was 6 days at 5°C and was 3 and 4 days, respectively, at 30°C. Coated fresh-cut mango, stored at high temperature, had a greater firmness, less oxygen and carbon dioxide concentrations than samples stored at low temperature at the end of the shelf-life. However, temperature did not affect firmness and gas concentrations of uncoated fresh-cut mango.