

Title Effect of ripening on eating quality of 'Keitt' mango chips
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Abstract

Mango (*Mangifera indica*) is consumed, among other reasons, for its pleasant taste and flavour. Mango fruits are rich sources of vitamins A, B and C. They are being increasingly processed into products such as dried mango slices (chips). These products have longer shelf life than fresh fruit and therefore assure all year round availability of mango in various forms. Mango at different stages of ripening possesses different physico-chemical properties. A study was carried out to determine the effect of stage of ripening of fruits on eating quality of 'Keitt' mango chips. Physico-chemical changes were monitored in fruits during ripening. There were increases in levels of Total Soluble Solids and pH while titratable acidity and vitamin C content declined with ripening. Chips showed increased levels of protein and crude fiber with ripening whereas the levels of carbohydrates declined. Magnesium levels in chips increased with ripening whereas the levels of phosphorus, potassium, calcium and sodium declined. Sensory analysis revealed that chips produced from fully ripe 'Keitt' mango fruits were more acceptable than half ripe and unripe in appearance (1.37), taste (1.27), flavour (1.38) and mouth feel (1.45). Texture of chips produced from fully ripe mangoes performed satisfactorily (2.64).