

**Title** Quality parameters of mango and potential of non-destructive techniques for their measurement — a review

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#### **Abstract**

The king of fruits “Mango” (*Mangifera indica* L.) is very nutritious and rich in carotenes. India produces about 50% of the total world’s mango. Many researchers have reported the maturity indices and quality parameters for determination of harvesting time and eating quality. The methods currently used for determination of quality of mango are mostly based on the biochemical analysis, which leads to destruction of the fruits. Numerous works are being carried out to explore some non-destructive methods such as Near Infrared (NIR), Nuclear Magnetic Resonance (NMR), X-ray and Computed Tomography (CT), electronic nose, machine vision and ultrasound for quality determination of fruits. This paper deals with some recent work reported on quality parameters, harvesting and post-harvest treatments in relation to quality of mango fruits and reviews on some of the potential non-destructive techniques that can be explored for quality determination of mango cultivars.

<http://www.springerlink.com/content/0091661j76131566/fulltext.pdf>