

Abstract:

The study on possibilities for commercialization of mangoes cv. Tommy Atkins fruit in the form of canned food is an important step to augment new agro-industrial activities in the regions of production and exportation of this fruit. Several products such as jam, jelly, chutney and crystallized mango, using as raw material the mango fruits, which do not classify for export quality but are in good conditions for processing, were elaborated by varying their formulations and processing conditions. All products were submitted to sensory analysis, which was performed at a supermarket in the capital of Paraíba state. The taste evaluation of the jam and jelly resulted in an acceptance of more than 93 and 80% by the panel members. However, despite a good acceptance of the chutney and of crystallized mango, there were some suggestions for changing the optimization conditions of these products.