

Title Valuable components of raw and ripe peels from two Indian mango varieties
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Abstract

Mango is one of the most important tropical fruits and India ranks first in its world production. During the processing of mango, mainly for mango pulp and preparation of amchur powder, peel is a by-product. Peel forms about 20% of the whole fruit and at present it is a waste product and its disposal has become a great problem. With a view to exploit mango peel as a source of valuable components, in the present study, proximate composition, polyphenols, carotenoids, dietary fibre contents and activities of few enzymes in raw and ripe peels of two Indian mango varieties, namely, Raspuri and Badami were determined. The polyphenol contents in these peels ranged from 55 to 110 mg/g dry peel. Dietary fibre content ranged from 45% to 78% of peel and was found at a higher level in ripe peels. Similarly, carotenoid content was higher in ripe fruit peels. Vitamins C and E contents ranged from 188 to 392 and 205 to 509 µg/g dry peel, respectively; and these were found at a higher level in ripe peels. Both raw and ripe mango peels exhibited significant amount of protease, peroxidase, polyphenol oxidase, xylanase and amylase activities.