

Title Influence of fruit bagging on postharvest quality of Harumanis mango (*Mangifera indica* L.)
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Abstract

One of the famous varieties of mango in Malaysia is Harumanis mango. It is pleasant in smell and sweet in taste with orange' pulp. The skin remains green although it has ripened. These green-ripened mango gains low priority in market. It is because consumers prefer mango with yellow skin which indicate the fruit has ripened. Therefore, the objective of this study was to determine the influence of bagging on postharvest quality of Harumanis mango. Five types of bagging with 3 replications were used to bag young mango at the age of 8 weeks after flower anthesis. The 5 different bags were formed from old newspaper, brown and black paper. The fruits were manually harvested at 8 weeks after bagging. The fruits were initiated to ripening using 10 ml l⁻¹ of ethylene for 24 h at 26°C and allowed to ripen under same condition. The postharvest quality such as skin and pulp; color, skin chlorophylls and carotenoid content, pulp firmness, soluble solids concentration (SSC), pH, titratable acidity (TA), vitamin C, weight loss, skin glossiness, disease severity and visual appearance were determined at day 0, 1, 3 and 5. The experiment was conducted using a completely randomized design and obtained data were analyzed using analysis of variance and least significant difference was used to separate the mean. Bagging Harumanis mango fruit during preharvest with different color of paper did not affect mango pulp color, skin carotenoid content, weight loss, pulp firmness, SSC, pH, TA, vitamin C, skin glossiness and disease severity. However, bagging using brown or/and black paper had shown significant effect on skin color and chlorophylls content of Harumanis mango fruit.