

**Title** Enhancement of red color development by sugar in Mahajanaka mango fruit exocarp  
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**Keyword** Mahajanaka mango; red color; sugar

#### **Abstract**

Since red color in Mahajanaka mango fruit is very important appearance for market acceptance. Therefore, this present study was aimed to enhance the red color development of Mahajanaka mango fruit exocarp by sugar application. Fruits at 77 days after full bloom (DAFB) were applied with 5 and 10% fructose, 5 and 10% sucrose compared with non-treated fruit (control). Samples were taken at 7 day interval until the fruits were matured at 119 DAFB. The red color as presented with a\* value of sugar treated fruits were greater than that of the control. Anthocyanin content also gave the same result as the red color in each treatment. Their reducing sugar content and phenylalanine ammonialyase were investigated and discussed. These results suggested that fructose and sucrose were able to promote red color development in Mahajanaka mango fruit exocarp.