

Title Effect of ascorbic acid on shelf-life and quality of fresh cut 'Mahachanok' mango

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Abstract

Fresh cut from 'Mahachanok' mango has short life after slicing and cutting process. Symptoms limiting shelf-life were characterized by tissue darkening, development of a 'glassy' appearance, surface desiccation and loss of firmness. In this study, the application of 0, 0.5, 1.0 and 1.5% ascorbic acid then storage at 4°C of fresh-cut 'Mahachanok' mango was investigated. The results showed that ascorbic acid treatments were effective in reducing weight loss, colour changes and microbial growth (*E. coli* and total bacteria). A 1.5% ascorbic acid treatment was the most effective when compared with other treatments. Moreover, Shelf-life of ascorbic acid-treated shredded papaya was extent up to 8 days while as control had shelf-life for 4 days.