

Title Maintaining mango (*Mangifera indica* L.) fruit quality during the export chain
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Abstract

Mangoes are tropical/sub tropical fruit with a highly significant economic importance. Preferable quality attributes include freedom from external damages such as bruises, latex or sap injury and decay, uniform weight, colour, aroma, firmness (with little give away, not soft), shape and size. The fruit is rich in antioxidants and recommended to be included in the daily diet due to its health benefits such as reduced risk of cardiac disease, anti cancer, and anti viral activities. Maintenance of mango fruit quality during the supply chain depends on many aspects including adequate orchard management practices, harvesting practices, packing operation, postharvest treatments, temperature management, transportation and storage conditions, and ripening at destination. Postharvest losses are high during the supply chain due to harvesting fruit at improper maturity, mechanical damage during the whole chain, sap burn, spongy tissue, lenticels discolouration, fruit softening, decay, chilling injury, and disease and pest damage. The aim of postharvest treatments and management practices in the supply chain is to create suitable conditions or environments to extend the storage life and retain the quality attributes, nutritional and functional compositions. This review summarises the available research findings to retain the overall mango fruit quality and to reduce postharvest losses during supply chain by adopting suitable postharvest novel technologies.