

**Title** Modified atmosphere storage of mangoes (*Mangifera indica* L) at ambient temperature

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#### **Abstract**

The study was carried out to evaluate the effect of Modified Atmosphere Packaging techniques and two different maturity stages of 'Alphanso' mangoes to reduce the post harvest losses and extend the shelflife of mangoes at ambient conditions. Results revealed that mangoes packed in polyethylene bags ripened slowly as indicated by skin colour change, texture and conversion of starch into sugar but produced brown discolouration. Less mature fruits (½ mature) showed higher weight loss than mature fruits. Packaging of mangoes in 0.037mm polyethylene bags resulted in the accumulation of high CO<sub>2</sub> concentration, which ultimately led to the incidence CO<sub>2</sub> injury. It is concluded that mangoes should be harvested at the advance stage of maturity and the use of polyethylene bags for packaging of fruit in ambient conditions is not practical to extend the shelf life of mangoes but it might be applicable after further investigation in controlled low temperature and high humidity storage.