

**Title** Effect of vapor heat and hot water treatments on disease incidence and quality of Taiwan native strain mango fruits

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#### **Abstract**

Taiwan native strain mango fruits (Tuu Shien) had three types of treatments: Hot water (HW) (52, 55, 58 degree C); Vapor heat treatment (VHT) (46.5 degree C for 40 min) and hot water + vapor heat treatment followed cold storage (1, 3, 6, 9, 12, 15, 20 degree C) to determine incidences disease control treatment and the changes in quality. The HW at 55 degree C for 3 min was decreased total spots of anthracnose disease for 6 days compared to control. Moreover, HW at 55 degree C for 3 min controlled anthracnose disease treatment for 6 days. The vapor heat maintained peel color index, firmness and total soluble solid content at 3 degree C of storage time. The disease incidences of the *Alternaria alternata* and *Colletotrichum gloeosporioides* were decreased by application of HW and VHT followed by storage at 3 degree C for 3 weeks.