

**Title** Physico-chemical quality changes in mangaba (*hancornia speciosa gomes*) fruit stored at different temperatures

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#### **Abstract**

The physical-chemical quality changes in mangaba fruit were studied. The fruit which attained full development at half-ripe stage were harvested and initially stored at 6, 8, 10 and 12±1°C for four days. After this period, the fruit were transferred to an acclimatized room (24±2°C) and maintained for five days. For control purposes, recently harvested fruit were stored directly in an acclimatized room (24±2°C) for six days. After the transfer and storage at 24°C, fruit were analyzed daily for their vitamin-C, soluble solids (°Brix), titratable acidity, pH and firmness contents. In fruit directly stored at 24°C, there was a sharp fall in vitamin C and acid contents. The fruit firmness decrease, after four days of storage, and they turned totally ripe. The fruit which were initially maintained at 6 or 8°C did not show any significative difference in physical-chemical quality during the storage.