

Postharvest technology of mango: recent development and challenges of a future free-trade world market

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Abstract

The world fruit trade is expanding but mango sales are restricted by improper handling and inadequate transport facilities in the developing countries. One of the major problems currently restricting international trade in mangoes is the variation in physiological maturity that occurs in a single consignment. Under present conditions, this produces a lack of uniformity in ripening that result in fruit being offered for sale at different stages of ripeness at any particular time. Disease problems, sensitivity to low storage temperature and the general perishable nature of the fruit limit transport distance of fresh fruits from the site of harvest. The currently available technology (low temperature storage, CA storage, use of ionizing radiation and coatings) can keep the fruit for about to four weeks. The establishment of both sanitary and phytosanitary (SPS) agreement and Technical Barrier to Trade (TBT) under GATT was to facilitate trade and unjustified restrictions on trade. However, to date, the export of fresh mangoes from Asian and African countries still face problems in gaining market access, especially in the developing countries. More research has to be carried out to gather scientific information in order to comply with the phytosanitary measures of the importing countries.