

Quality indices of ripe Spanish tamarind (*Vangueria edulis* [Vahl] Vahl) fruits

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Abstract

Studies were conducted from 2008-2010 to investigate the physical and chemical attributes of Spanish tamarind fruits that were ripened at 20 and 30°C. Ripe fruits had a yellowish brown skin colour accompanied with a soft spongy pulp which had a similar colour. The typical acidic flavour of the fruit pulp was associated with a relatively low total soluble solid (TSS) of 3.0-3.1%, total titratable acidity (TTA) of 2.24-2.48 g/100 g, TSS:TTA of 1:1.3, pH of 3.4 and vitamin C content of 1.84 mg/100g. Visible evidence of fruit senescence was noticeable as sporadic white masses of fungal growth on the fruit skin which seldom penetrated the skin to affect the pulp.