

Abstract:

The effects of storage temperature on the quality of mango cv Espada minimally processed were evaluated. Mature fruit were washed, sanitized, peeled, cut, packed in polyethylene bags and stored for 4 days at $7^{\circ}\text{C} \pm 2^{\circ}$, RH 61%. Every two days, random samples were taken and analyzed for the physicochemical - weight loss, total titratable acids (TTA), total soluble solids (TSS) and pH and microbiological characteristics - total and faecal coliforms, Salmonella sp. and total counting of mesophilic bacteria. Sensory analysis was performed by Quantitative Descriptive Analysis. Fruit weight decreased 0,93%, TTA remained constant during storage but pH showed increased significantly and TSS decreased. All samples met the requirements of the legislation for microbiological analyses. The sensory characteristics of minimally processed mango were significantly changed during storage limiting storage time to no longer than 4 days at 7°C and RH 61%.