

Abstract

Mango (cv. Namdok Mai) puree has a potential to form a good oxygen barrier film. Therefore, Mango film might be useful to extend shelf-life of fresh-cut mango (cv. Namdok Mai). Samples of fresh-cut mango (15x25x15 mm) were wrapped with mango films (0.174 mm of thickness) and packed in cellophane bags (modified atmosphere packaging) containing gaseous mixtures (85% N₂, O₂, 10% CO₂). Each of packages was stored at 30°C or 5°C and using sensory evaluation to determine the shelf-life. Shelf-life of uncoated or coated with mango film of fresh-cut mangoes at 30°C and 5°C were 4, 5, 6 and 6 days, respectively. For coated fresh-cut mango, higher temperature had a greater firmness, less oxygen and carbon dioxide concentrations during storage time. However, temperature did not affect on firmness and both gas concentrations of uncoated fresh-cut mango.