Title Some compositional changes in Kent mango (*Mangifera indica*) slices during storage

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Abstract

Kent mango slices at two different stages of ripening: 4 days (S1) and 6 days (S2) after harvest were kept under aseptic conditions at 13 and 23 deg C to determine if normal ripening could proceed after slicing. Whole mangoes stored at 23 deg C and 65% RH were used as control. Soluble solids of slices from all treatments did not show the same trend as whole fruits and remained unchanged at their initial values. Titratable acidity increased and pH decreased in all the slices and were in turn, different from the control fruit. Colour parameters indicated loss of yellow pigments and browning. Decay occurred between days 5 and 7 of storage in slices that were stored at 23 deg C. Slices from S1 mangoes kept at 13 deg C suffered minimal changes due to cutting; however, the slices did not show the same compositional changes as the naturally-ripened whole fruit.