

Title Physical and chemical characterization of fruits of mango (*Mangifera indica* L.) cultivars.  
Authors de Carvalho, V. D.  
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#### **Abstract**

Fruit weight, length, longitudinal diameter, transverse diameter, percentages of pulp, skin and seed, pH, titratable acidity (TA), total soluble solids (TSS), TSS:TA ratio, and contents of reducing and total sugars, vitamin C [ascorbic acid], pectin, moisture, fibre and carotenoids were determined for fruits of the mango cultivars Amarelinha, Extrema, Haden, Rubi, Sabina, Uba and Ubari. Fruits of Extrema had the highest weight and greatest transverse diameter, the lowest fibre content, the highest content of reducing sugars, a high percentage of pulp and low TA levels. Uba and Ubari fruits had the highest vitamin C contents, and high TSS and pectin contents. Rubi fruits had the highest longitudinal diameter and Amarelinha fruits had the highest TSS:TA ratio, low carotenoid content, high pH and high fibre content. Haden fruits had the highest carotenoid and moisture contents. Cultivars Extrema, Uba and Ubari are recommended for both fresh consumption and processing.