Title Prestorage heat treatment and poststorage quality of mango fruit.

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Abstract

Freshly harvested mango fruits (*Mangifera indica* cv. Nam Dok Mai), were heated at 38 deg C for 3 days or heated and then stored at 4 deg C for 3 weeks before ripening at 25 deg C, then compared with nonheated fruits for quality changes. When not refrigerated, heated and nonheated fruits ripened within 7 days to a comparable quality, although titratable acidity remained higher in heated fruits. The peel of heated fruits was initially yellower in cold-stored fruits, and soluble solids content was initially greater, whereas firmness and titratable acidity were less than that of nonheated fruits during ripening at 25 deg C. After cold storage and ripening, heated fruits had a lower incidence of disease and developed less chilling injury than nonheated fruits. Nonheated fruits stored at 4 deg C also developed off-flavours whereas the heated fruits did not. Heat treatment did not inhibit ripening but did not ameliorate low-temperature injury.