

Influence of storage period on postharvest characteristics of five varieties of mango *Mangifera indica* L.

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Abstract

Five mango *Mangifera indica* L. varieties: Palmer, Keitt, Springfels, Kent and Anderson were harvested at the preclimacteric stage. Fruits were selected for the study that were uniform and free of visual defects and then stored during 18 days at 13°C, 85-95% RH. Fruits were evaluated every three days, for pulp and peel color, total soluble solids, ascorbic acid content, total, reducing and non reducing sugars and starch content. Pulp and peel color parameters (lightness, hue, and chroma) were significantly different among varieties. Soluble solids content, ascorbic acid and starch content changed significantly ($P < 0.05$) during storage and they were significantly different among varieties. Total and reducing sugars content did not change significantly after 15 days of storage. Results of this study indicated that these five mango varieties have good performance under intermediate temperatures of storage.

Key words: mango, *Mangifera indica* L., storage, postharvest.

Recibido el 10-11-1998 ● Aceptado el 12-05-2000

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