

عنوان مقاله:

Relation of harvesting time on physicochemical properties of Haden, Kent, Palmer and Keitt mango varieties for export and local markets

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خلاصه مقاله:

Purpose: Fruit ages (early, mid, and late harvest stages) of Haden, Kent, Palmer, and Keitt mango varieties were determined through age-control and established for physiological (early harvest) and eat-ripeness stages (mid and late harvests). This was followed by determining physicochemical properties at these stages that could be used as simple harvest indicators for export and local markets. Research Method: Randomized Complete Block Design and Completely Randomized Design with four replications in each case were used. For each of the four varieties, five mango trees were sampled at random in each of the four replications of a mango plantation when fruits were physiologically matured. Findings: Physiological and ripe maturity index values were 8.94, 6.88, 7.25, and 6.56 oBrix respectively, for soluble solids; 24.9, 8.5, 35.5, and 23.8 mg.100g⁻¹ respectively, for ascorbic acid; 3.25, 3.50, 3.33, and 3.49 respectively, for pH; and 18.5, 17.5, 19.5, and 17.0 oBrix respectively, for total soluble solids; 8.05, 3.32, 5.52, and 3.66 mg.100g⁻¹ respectively, for ascorbic acid; 5.11, 4.08, 5.00, and 5.80 respectively, for pH; respectively. Pulp colour (turning yellow) was nearly the same for the different varieties at physiological maturity but varied when ripe, with uniform consistent texture at both stages. Limitations: No limitations to report. Originality/Value: Fruit should be harvested after full maturity in order to develop the most adequate organoleptic quality and the longest post-harvest life, and before full ripeness but should never be over-ripe or immature for any purpose unless otherwise.

کلمات کلیدی:

Age-control, Eat-ripeness stage, Mango fruit, Physiological maturity, Physicochemical constituents

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