Abstract

This study was done in the Atonalisco region, Nayarit, México, during the 1998 season. The objective was to evaluate the quality of Ataulfo mango (Mangifera indica L.), as well as to determine the influence of harvest season, postharvest handling and storage conditions on quality attributes. Three harvesting dates (June 7 and 19, July 4), four postharvest steps (orchard, packinghouse, washing and hydrothermic) and two storage conditions (25 ± %, 65.75 % RH for nine days; 14 days at 12 ± 1 ºC 85 % RH, followed by six days at now temperature) were evaluated. It was found that the quality of Ataulfo fruits fulfills the requirements set by the Mexican Quality Standards for exporting fresh mangoes; however, it was significantly affected by the factors under study. At commercial maturity, the fruits of the first and second harvest season were better in the total soluble solids/ acidity, ratio, firmness, color, and external appearance, than those of the third harvest season. In addition, it was found that the quarantine hot water treatment negatively influenced firmness and increases sap injury, although improved internal and external color. Also, the storage conditions affected firmness, internal color and sap injury. Fruits stored under refrigeration followed by market simulation at ambient temperature showed less firmness, poor internal color, development, and high sap injury.

Keywords

Mangifera indica, total soluble solids/acidity ratio, firmness, color.