

SHORT COMMUNICATION

Determination of quality parameters of pulp and peel of different mango varieties under Chhattisgarh Plains zone

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ABSTRACT

The pulp represents the quality of any mango variety which determines its market price and demand but mango peel is also used as a by-product in the food industry, hence finding out its biochemical properties is a very important factor based on which we can use the pulp of that mango variety and then its by-product peel. The fruit quality parameters like total soluble solids (TSS), titratable acidity and total sugar content in the pulp and peel of ten mango varieties were evaluated and quantified. Pulp (%) was found to be highest in Chhattisgarh Swarnprabha (78.10%) and peel (%) was found to be lowest in Langra (10.79%) variety. Whereas in biochemical properties, total soluble solids (⁰Brix) of pulp and peel were found to be highest in Chhattisgarh Gaurav variety (22.74°B) and (4.79°B), titratable acidity was found to be best in Chhattisgarh Achar (0.74%) and (0.21%) and total sugar was found to be best in Chhattisgarh Swarnprabha (17.71%) and (4.79%).

Keywords: Mango variety, peel, physico-chemical characteristics, pulp