Effect of storage on beta-carotene content in Mango var. Chokanan puree

ABSTRACT

This study was aimed to determine the effect of storage on the content of \hat{a} -carotene in mango puree. Mango (Mangifera indica L.) from Chokanan variety was selected for this study. The \hat{a} -carotene content at 0, 3, 6 and 24 days of storage were $4.74 \pm 0.29 \text{ mg}/100 \text{ g}$ puree, $3.78 \pm 0.21 \text{ mg}/100 \text{ g}$ puree, $3.42 \pm 0.11 \text{ mg}/100 \text{ g}$ puree and $2.84 \pm 0.55 \text{ mg}/100 \text{ g}$ puree respectively. \hat{a} -Carotene content of mango puree was significantly different (P < 0.05) at different storage times. However, post-hoc test showed that the \hat{a} -carotene content was significantly different (P < 0.05) between day 0 and day 24 of storage times. Storage at 5 C for more than 3 days reduced 20% of \hat{a} -carotene content in mango puree. Prolong storage time of the puree for more than 24 days had reduced about 40% of \hat{a} -carotene content in mango puree. The study indicated that \hat{a} -carotene content in mango puree was significantly lost after 24 days of storage.

Keyword: Storage effect; Beta-carotene; Mango puree; Chokanan variety