Ripening of Mangos Following Low-temperature Storage

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Abstract. The effects of harvest maturity of mangos (Mangifera indica L.) on storage under various low-temperature regimes and the influence of quality development during subsequent ripening at higher temperatures were investigated. The capacity for storage of mango fruit depended on harvest maturity, storage temperature, and the time of harvest within the season. Development of peel and pulp color, soluble solids concentration, pH, and softening in ‘Amelie’, ‘Tommy Atkins’, and ‘Keitt’ mangos occurred progressively during storage for up to 21 days at 12C. Based on the level of ripening change that occurred during 12C storage, immature fruit showed superior storage capacity than fruit harvested at more-advanced stages of physiological maturity. On transfer to ripening temperatures (25C); however, immature fruit failed to develop full ripeness characteristics. Mature and half-mature fruit underwent limited ripening during storage at 12C, the extent of which increased with progressive harvests during the season. Ripening changes during storage for 21 days were less at 8 and 10C than at 12C. Chilling injury, as indicated by inhibition of ripening, was found at all harvest stored at 8C, and in early season harvests stored at 10C. Fruit from mid- and late-season harvests stored better at 10 than at 12C, with no apparent signs of chilling injury. Flavor of mangos ripened after low-temperature storage was less acceptable than those ripened immediately after harvest. Suggestions are made for maximizing storage potential by controlling harvest maturity and storage temperature for progressive harvests throughout the season.

Mangos are judged as luxury items on the markets of most industrialized countries, although a reduction in price, together with improved and consistent quality, likely could result in increased consumption. The high cost of mangos in importing countries is due primarily to airfreight charges, but air transport does have the advantage of speed over sea transport. Sea transport is less expensive and enables transport of larger volumes, and thus would aid in the expansion of mango export industries. At the present stage of technical development, however, sea shipment does not guarantee good-quality fruit on arrival nor sufficiently long shelf life for successful marketing.

Sea transport generally involves the use of low-temperature storage in an attempt to prolong storage life. In practice, the minimum temperature for storage of most tropical fruits is determined by their susceptibility to chilling injury (CI). Between 12 and 13C generally is considered as optimum for mango storage (4, 10, 13), although suitable temperatures have been given as 10C (12) and SC (1, 14). The variation in reported optimum temperatures may be a cultivar effect, and may also be related to, the stage of harvest maturity and ripeness of the mangos when placed in storage.

Harvest in the fully mature, firm, green, pre-climacteric stage and transport in this condition has been recommended (2, 16). However, in commercial situations where transport over long distances is involved, mangos are generally harvested before full maturity, which may result in fruit of reduced quality (8). In commercial conditions, fruit are harvested at several stages of maturity and are shipped together, which results in a lack of uniformity of ripening among fruits. In addition, quality of ripened mango fruit has been found to be temperature-dependent, with the range of 21 to 24C being optimum for the Florida cultivars (3). Varying ripening rates have been reported on mangos harvested at different times after fruit set (4), while immature mangos undergo only limited ripening changes.

Materials and Methods

Studies were carried out over two successive mango seasons in Brazil (Nov.-Feb. 1985-86 and 1986-87) and Senegal (June-

Received for publication 28 Dec. 1987. Research supported by the Overseas Development Administration, England, commissioned project “Tropical and subtropical fruit storage and ripening”. The technical assistance of J.R. Coutinho, A.P. Cury (ITAL, Brazil), Mayé N’Diaye and S. N’Diaye (ITA, Senegal) is gratefully acknowledged.

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July 1986 and June-Aug. 1987). Mango cultivars Tommy Atkins and Keitt (harvested from Taquaritinga, São Paulo) and Amelie (harvested from Sangalkam, Dakar) were used in the Brazil and Senegal experiments, respectively. After harvest, undamaged fruit free from apparent pathogen infection were selected and taken immediately to the laboratory, where they were placed under experimental conditions within 24 hr.

Fruit were categorized into three stages of harvest maturity based on their morphological characteristics (8). A fully mature fruit was defined as having outgrown shoulders, formation of a depression at the stem end, but remaining firm and green. Half-mature fruit had shoulders in line with the stem, while immature fruit had shoulders below the pedicel insertion. In both countries, tagging of individual fruitlets when 1 cm long indicated that the immature, half-mature, and mature stages were harvested 83, 90, and 97 days after fruit set, respectively. Variation of 2 to 3 days was found between orchard sites.

Fruit were stored in temperature-controlled rooms at 8, 10, or 12 ± 0.5°C, 85% to 95% RH for up to 21 days. In Brazil, the fruit were transferred after storage to a temperature-controlled ripening room at 25 ± 1°C, 85% to 95% RH and in Senegal to ambient conditions of 27.5 to 30.5°C, 65% to 83% RH. Fruit were placed in 200- and 78-liter airtight containers in Brazil and Senegal, respectively, and exposed to ethylene at 1.0 ml·liter⁻¹ for 24 hr, then removed and placed in ventilated fiberboard boxes. Experiments were replicated between three and six times, with eight fruit per treatment.

Physico-chemical analyses to determine the levels of ripeness were carried out at harvest, after storage, and at intervals during ripening. Measurements were made of the pulp rupture force, soluble solids content (SSC), pH, and the visual assessment of the peel and pulp color, as described by Medlicott et al. (7).

Sea shipment trials were carried out in collaboration with commercial exporters. Experimental fruit were included in commercial consignments and outturns analyses made on arrival in England on the stage of ripeness (based on firmness and peel color).

Experiments were carried out as randomized complete-block design and data subjected to analyses of variance.

Results

Effects of storage period at 12°C on ripening. Ripening of ‘Amelie’ mangos occurred progressively during prolonged storage at 12°C (Table 1). In mature fruits stored for 7 days, SSC and pH increased when compared to values at harvest. After 14 days, significant changes were found in each of the characteristics measured. Ripening was almost complete after 21 days at 12°C. Similar trends were apparent for half-mature fruit, although the rate of change and the extent of development were reduced for some characteristics. Based on the degree of ripening changes that occurred under the storage conditions, immature fruit appeared to show extended storage capacity compared to fruit harvested at a more advanced stage of physiological maturity. Some ripening occurred in immature fruit during storage; fruit retained their firmness, and showed only slight SSC and peel and pulp color development. However, upon transfer of fruit from 12°C to ambient conditions for completion of ripening, immature fruit showed only limited ripening compared to those of mature and half-mature fruit, as shown by the peel color development (Table 2). This effect was more pronounced as the storage period at 12°C was increased; after 21 days at 12°C, immature fruits showed only slight increases in SSC, peel and pulp color development, and acidity loss on subsequent transfer to ambient conditions (data presented only for peel color). No differences were observed in the physico-chemical characteristics of ripe mature and half-mature fruits.

Effects of harvest date and storage temperature on storage potential. Storage potential was found to decrease with pro-

Table 1. Ripening changes during storage for varying periods at 12°C in ‘Amelie’ mangos harvested at three stages of maturity.

| Initial fruit maturity | Storage period (days) | Pulp rupture force (kgf) | Soluble solids concn (%) | pH | Peel color score* | Pulp color score* |
|-----------------------|-----------------------|--------------------------|--------------------------|----|-------------------|-------------------|
| Mature                | 0                     | 3.70                     | 6.0                      | 3.21 | 1.0               | 2.9               |
|                       | 7                     | 3.51                     | 8.4                      | 3.52 | 1.8               | 2.7               |
|                       | 14                    | 1.72                     | 9.5                      | 3.68 | 1.3               | 3.9               |
|                       | 21                    | 0.25                     | 11.9                     | 5.17 | 3.7               | 4.9               |
| Half-mature           | 0                     | 4.42                     | 5.2                      | 3.18 | 1.0               | 2.4               |
|                       | 7                     | 4.09                     | 7.7                      | 3.40 | 1.6               | 2.1               |
|                       | 14                    | 2.86                     | 9.0                      | 3.38 | 1.3               | 2.6               |
|                       | 21                    | 0.25                     | 12.4                     | 5.14 | 3.4               | 4.8               |
| Immature              | 0                     | 6.67                     | 5.1                      | 3.11 | 1.0               | 1.7               |
|                       | 7                     | 5.62                     | 6.0                      | 3.22 | 1.5               | 1.3               |
|                       | 14                    | 3.99                     | 8.0                      | 3.33 | 1.2               | 1.9               |
|                       | 21                    | 2.63                     | 8.7                      | 3.43 | 1.3               | 2.6               |
| Source                | df                    | MS                       | MS                       | MS  | MS                | MS                |
| Reps                  | 7                     | 2.27                     | 1.87                     | 0.09 | 0.02              | 0.29              |
| Maturity (A)          | 2                     | 50.97**                  | 36.57**                  | 3.54** | 4.52**          | 24.81**          |
| Error (A)             | 14                    | 1.11                     | 0.33                     | 0.04 | 0.05              | 0.16              |
| Time (B)              | 3                     | 72.99**                  | 131.93**                 | 9.66** | 14.9**          | 19.35**          |
| Interaction (AR)      | 6                     | 0.93NS                   | 4.98**                   | 1.64** | 3.14**          | 1.43**          |
| Error                 | 63                    | 1.45                     | 0.83                     | 0.05 | 0.10              | 0.31              |

1 = green, 5 = yellow.
1 = white, 5 = orange.
**Significant at P = 0.01.
gressive harvests throughout the season. Storage of mature ‘Keitt’ mangos for 21 days at 12°C restricted ripening in the first harvest of the season, as indicated by limited changes in texture, acidity, and peel and pulp color (Table 3). When harvested 3 weeks later, fruit underwent substantial softening, increases in SSC, and peel color during storage. Increased ripening changes during 21 days storage at 12°C with successive harvests were also found with ‘Tommy Atkins’ (Brazil) and ‘Muska’ mangos (Senegal) (data not shown).

Outturns of commercial sea shipments of mangos from Brazil to Europe in the 1985-86 and 1986-87 seasons indicated that early season-harvested ‘Tommy Atkins’ arrived in Europe in the unripe preclimacteric condition, while middle- and late-season shipments contained fruit at varying stages of ripeness, as indicated by softening and peel color development (data not shown). Transit times ranged from 19 to 25 days with containers at 12 ± 1°C.

Reduction of the ripening changes in ‘Amelie’ mango observed during storage at 12°C for 21 days was also observed for ‘Tommy Atkins’ stored at 8, 10, and 12°C. Ripening of both mature and half-mature fruit, expressed as loss of firmness, was retarded under these conditions, although the fruit softened relative to the values at harvest (Table 4). Fruit stored for 21 days at 12°C were consistently softer than those at 8 or 10°C. Softening under each of the storage conditions advanced further with progressive harvests, although the effect was smaller at 12°C. No differences were found between mature and half-mature fruit.

Harvest date was also found to influence the susceptibility to CI; no external symptoms were observed after 21 days at any of the storage temperatures, although a “corky layer” developed 5 to 7 mm below the peel in fruit from the first three harvests stored at 8°C and from the first harvest at 10°C. A similar incidence of CI was noted in both mature and half-mature fruit (data not shown).

Inhibition of ripening, which is a symptom of CI, was apparent in fruit from all harvests ripened at 25°C after 8°C storage, and in fruit from the first two harvests stored at 10°C.

Quality development of ‘Tommy Atkins’ mango during ripening after low-temperature storage depended on harvest maturity and the storage temperature (Table 5). Comparison of the physico-chemical characteristics of ripe fruit with and without low-temperature storage showed no inhibitory effects of 10 and 12°C storage. After 8°C storage, fruit underwent limited ripening, including some SSC development, but retained firmness and lacked peel and pulp coloration. Similar characteristics were found in mature and half-mature fruit ripened immediately after harvest, while half-mature fruit ripened after low-temperature storage were less-advanced than mature fruit under the same conditions.

Sensory evaluation of stored and nonstored fruit after ripening carried out by a trained panel indicated that nonstored fruit were preferred, although fruit ripened after 12°C storage attained comparable acceptability levels (data not shown). Poor sensory ratings were obtained for fruits after the 8 and 10°C storage treatments, which indicated impaired ripening or off-flavor development.

**Discussion**

The storage capacity of mango fruit depended on harvest maturity, the time of harvest within the season, and the storage temperature. Storage capacity of mature fruit was lower than for immature fruit. ‘Dashehari’ mangos harvested immature (85

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Table 3. Effect of harvest date on the ripening changes of mature ‘Keitt’ mangos during 21 days storage at 12°C.

| Harvest date (1987) | Time of examination | Pulp rupture force (kgf) | Soluble solids concn (%) | pH | Peel color score | Pulp color score² |
|--------------------|---------------------|--------------------------|--------------------------|----|-----------------|-------------------|
| 12 Jan.            | At harvest          | 9.48                     | 6.1                      | 3.34 | 1.0             | 3.3               |
|                    | After storage       | 8.77                     | 11.0                     | 3.41 | 1.3             | 3.1               |
| 26 Jan.            | At harvest          | 9.62                     | 5.8                      | 3.49 | 1.0             | 3.1               |
|                    | After storage       | 4.87                     | 11.4                     | 3.53 | 1.1             | 3.4               |
| 2 Feb.             | At harvest          | 9.30                     | 5.6                      | 3.47 | 1.0             | 3.0               |
|                    | After storage       | 1.68                     | 13.0                     | 3.68 | 1.8             | 3.4               |

Source of variation: | df | MS | MS | MS | MS | MS |
|---------------------|----|----|----|----|----|----|
| Reps                | 7  | 5.15 | 0.27 | 0.01 | 0.02 | 0.24 |
| Date (A)            | 2  | 54.91** | 2.53** | 0.17NS | 0.51* | 0.11NS |
| Error (A)           | 14 | 4.85 | 0.66 | 0.08 | 0.04 | 0.16 |
| Time (B)            | 1  | 247.98** | 430.80** | 0.14NS | 2.08** | 1.51** |
| Interaction (AB)    | 2  | 48.05** | 6.87** | 0.03NS | 0.51* | 0.04NS |
| Error               | 21 | 4.51 | 0.51 | 0.01 | 0.03 | 0.18 |

¹¹ = green, 5 = yellow.
²¹ = white, 5 = orange.
NS,**Not significant or significant at P = 0.05 or 0.01, respectively.
Table 4. Effect of storage temperature on pulp rupture force (kgf) during storage for 21 days in ‘Tommy Atkins’ mangos harvested at two stages of maturity throughout the season.

| Storage temp (°C) | Initial fruit maturity | Harvest date          |          |          |          |
|------------------|------------------------|-----------------------|----------|----------|----------|
|                  |                        | 12 Nov. 86            | 11 Dec. 86 | 23 Dec. 86 | 5 Jan. 87 |
| 1                | Mature                 | 10.20                 | 8.21     | 8.06     | 8.28     |
| 8                | Half-mature            | 10.44                 | 10.45    | 7.62     | 7.45     |
| 10               | Mature                 | 8.42                  | 7.73     | 7.44     | 5.75     |
| 12               | Half-mature            | 8.32                  | 8.62     | 8.12     | 4.00     |
|                  | Mature                 | 7.93                  | 8.21     | 5.35     | 5.06     |
|                  | Half-mature            | 7.53                  | 8.43     | 4.88     | 3.46     |
|                  | Mature                 | 1.56                  | 1.00     | 1.61     | 0.91     |
|                  | Half-mature            | 0.81                  | 0.88     | 1.49     | 0.87     |

Source df MS
Replicates 7 0.14
Harvest date (A) 3 8.04*
Error (A) 21 0.27
Temp (B) 3 214.48*
Interaction (AB) 9 14.69**
Error (B) 84 14.93
Maturity (C) 1 0.12*
Interaction (AC) 3 2.80*
Interaction (BC) 3 0.68*
Interaction (ABC) 9 1.93*
Error 112 22.70

NS, * Not significant or significant at \( P = 0.01 \), respectively.

Table 5. Comparison of the ripeness characteristics of ‘Tommy Atkins’ mangos ripened 11 days at 25C immediately after harvest with those stored for 21 days at low temperature and subsequently ripened for 5 days at 25C.

| Storage temp (°C) | Initial fruit maturity | Pulp rupture force (kgf) | Soluble solids concn (%) | pH | Peel color score | Pulp color score |
|-------------------|------------------------|--------------------------|--------------------------|----|------------------|------------------|
|                   |                        |                          |                          |    |                  |                  |
| Not stored        | Mature                 | 0.54                     | 10.3                     | 4.00 | 4.5              | 4.6              |
|                   | Half-mature            | 0.43                     | 9.6                      | 3.64 | 4.6              | 4.6              |
| 8                 | Mature                 | 2.29                     | 10.0                     | 3.59 | 2.9              | 3.3              |
|                   | Half-mature            | 1.52                     | 8.9                      | 3.35 | 2.9              | 2.8              |
| 10                | Mature                 | 0.44                     | 10.5                     | 3.81 | 1.3              | 4.3              |
|                   | Half-mature            | 0.63                     | 10.4                     | 3.77 | 4.6              | 4.1              |
| 12                | Mature                 | 0.46                     | 11.3                     | 4.48 | 4.4              | 4.3              |
|                   | Half-mature            | 0.53                     | 9.7                      | 4.46 | 4.8              | 3.9              |

Source df MS
Replications 7 0.08
Temp (A) 3 7.92**
Error (A) 21 0.08
Maturity (B) 1 0.38*
Interaction (AB) 3 0.72**
Error 28 0.16

*1 = green, 5 = yellow.
*2 = white, 5 = orange.
NS, **Not significant or significant at \( P = 0.05 \) or 0.01, respectively.

Days after fruit set) were also shown to store better than fruit harvested more mature (90 and 95 days after fruit set) (4). In this study, however, while immature fruit stored well, it failed to develop full quality characteristics upon ripening. Ripening after storage indicated that low-temperature conditions inhibited the development of some of the ripening processes. This was particularly apparent with acidity loss, notably after 8C storage. Higher acidity and lower sugar levels were shown in low-temperature-ripened ‘Totapuri’ (6) and ‘Kent’ (15) mangos. The reduction in the capacity to undergo acid loss may have resulted from disruption of acid metabolism during storage. It should be noted, however, that acid changes are one of the slower processes that occur during ripening in mangos (9). Pulp color development and, therefore, carotenoid content, was impaired during ripening after storage, particularly after 8C. This result may, in turn, be related to production of volatiles, as sensory evaluation

J. Amer. Soc. Hort. Sci. 115(3):430-434. 1990.
indicated that the overall flavor of the nonstored fruit was generally preferred to stored fruit, even when no differences were present in individual taste characteristics. Thomas (12) has reported that ‘Alphonso’ mangos held continuously at 7 and 15°C were sweet, but bland and atypical in terms of aroma and taste.

A high incidence of postharvest diseases was noted in our tests in the low-temperature-stored fruit; stem end rot caused by Botryodiplodia theobromae and other fungi have been reported as a particular problem in low-temperature-stored mangos (5, 17).

For long-term storage of mangos, early season harvests of both mature and half-mature fruits should be stored at 12°C when held for 21 days. In subsequent harvests, however, 12°C-stored fruits exhibit substantial ripening changes during storage, which effectively reduces the available shelf life and marketing period of late-harvested fruit. In mid- and late-season harvest, half-mature fruits are preferred, and can be stored at 10°C for 21 days. Immature fruit and 8°C storage temperatures should be avoided under these conditions. In all of these cases, the fruit should be transferred to 20 to 25°C to complete ripening and to achieve full potential quality development (3). If required, ethylene or acetylene treatment should be given to initiate and synchronise ripening (7, 11). The disadvantages of long-term low-temperature storage for sea shipment is the possibility of a reduction in fruit quality and flavor compared to nonstored airfreighted fruit.

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