

**RESEARCH ARTICLE :**

## Studies on physico-chemical properties of different varieties of mango

■ PRANOTI LAD, S.U. KHODKE AND R.V. SALUNKHE

**ARTICLE CHRONICLE :**

**Received :**  
22.07.2017;

**Accepted :**  
11.08.2017

**SUMMARY :** A study on physiochemical characters of different mango (*Mangifera indica L.*) varieties conditions was carried out at VNMKV, Parbhani. Six varieties were studied for quality aspects. Among six varieties the variety Totapuri recorded the maximum weight of fruit (360.00g), length (14.13cm), Breadth (7.95cm), thickness (7.52cm), and volume (357.33cc). The maximum per cent of pulp was observed in Totapuri (75.16 %) and it was at par with Alphonso (74.40 %). The minimum viscosity (5003cP) was recorded in variety Totapuri. While maximum was found in 7583cP in variety Dashahari. Alphonso and Kesar mango variety was observed rich nutritionally in terms of protein, fibre, beta carotenoids, ascorbic acid, total sugar and color among all the varieties. The higher redness (a\*) value was found in of Alphonso mango pulp. Totapuri was yellowish red in color with higher lightness, yellowness and lower redness value. Alphonso exhibited higher redness, lower yellowness and lightness. Sensory evolution of six varieties of mango, mango pulp was studied. Alphonso and Kesar mango variety was found best between six varieties.

**KEY WORDS :**

Physio-chemical,  
Quality, Mango  
varieties

**How to cite this article :** Lad, Pranoti, Khodke, S.U. and Salunkhe, R.V. (2017). Studies on physico-chemical properties of different varieties of mango. *Agric. Update*, 12 (TECHSEAR-9) : 2352-2360.

**Author for correspondence :**

**PRANOTI LAD**

Department of  
Agricultural Processing  
Engineering, Vasant  
Naik Marathwada Krishi  
Vidyapeeth, PARBHANI  
(M.S.) INDIA  
Email : pranotilad36  
@gmail.com

See end of the article for  
authors' affiliations