



Research Paper

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Studies on preparation of mango (*Mangifera indica* L.) bar from frozen Alphonso mango pulp

■ A.Y. PARAB¹, P.P. RELEKAR AND K.H. PUJARI¹

Members of the Research Forum

Associated Authors:

¹Department of Fruit, Vegetable and Flower Crops, P.G. Institute of Post Harvest Management (Dr. B.S.K.K.V.), RAIGAD (M.S.) INDIA

Author for correspondence :

P.P. RELEKAR

Department of Fruit, Vegetable and Flower Crops, P.G. Institute of Post Harvest Management (Dr. B.S.K.K.V.), RAIGAD (M.S.) INDIA

ABSTRACT : The mango bar was prepared with 10, 20, 30 and 40 per cent dry sugar, 0.5 per cent citric acid and 0.1 per cent KMS from frozen Alphonso mango pulp and subjected to physico-chemical analysis and organoleptic evaluation at 0, 30, 60 and 90 days of storage. The data were analyzed using Factorial Completely Randomized Design. An increasing trend was observed in moisture, non-enzymatic browning, reducing sugars and acidity whereas, TSS, total sugars and β -carotene showed decreasing trend in mango bar irrespective of the treatments during 90 days of storage at ambient conditions. The mango bar prepared by adding 20 per cent dry sugar with 0.5 per cent citric acid and 0.1 per cent KMS was found to be the best treatment chemically as well as organoleptically.

KEY WORDS : Mango, Bar, Firmness, Non-enzymatic browning

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