



## Research Paper

### Article history :

Received : 23.01.2014

Revised : 16.05.2014

Accepted : 26.05.2014

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

■ A.Y. PARAB<sup>1</sup>, P.P. RELEKAR AND K.H. PUJARI<sup>1</sup>

### Members of the Research Forum

#### Associated Authors:

<sup>1</sup>Department 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  $\beta$ -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

**HOW TO CITE THIS ARTICLE :** Parab, A.Y., Relekar, P.P. and Pujari, K.H. (2014). Studies on preparation of mango (*Mangifera indica* L.) bar from frozen Alphonso mango pulp. *Asian J. Hort.*, 9(1) : 243-247.