

Development of a method for production of osmotically dehydrated mango using under-utilized varieties

Many local mango varieties available in large quantities, namely, Rata-amba, Kohu-amba and Betti-amba, are not very popular among the consumers due to their undesirable sensory qualities. Hence, the market potential of these varieties is very low. During the harvesting season approximately 40-60% of postharvest losses occur in these varieties. The institute was able to successfully produce osmotically dehydrated products from one of these varieties 'Betti-amba'.

The conditions to achieve desirable sensory properties of the dehydrated fruits are dipping 'Betti-amba', with 50% ripening, in a series of sugar concentrations of 40, 50 and 60 % Brix followed by drying at 60⁰ C for 18 hr in the 'Multi-crop dryer' designed by the IPHT.

This value added product has a high consumer demand and can be preserved for a long period of time, thus enabling to overcome the problem of wastage of these fruits during peak harvesting periods.