

**Development of a methodology to manufacture value added products from mango
(*Mangifera indica* L.)**

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The institute was able to successfully produce Osmotically dehydrated products” from Mangoes. This value added products have 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. The conditions to achieve desirable sensory properties of the dehydrated fruits are dipping in 40 % sugar solution for 24 hr. followed by transferring the fruit to 60% sugar solution for 24 hr and then drying at 55°C in the “Multi crop Dryer” designed by the IPHT.