

***Production of minimally processed fruit chunk of mango, pineapple and papaya***

The IPHT was able to successfully produce minimally processed fruit chunks from mango (Willard), pineapple (Kew), and papaya (Rathna). The conditions to achieve desirable sensory properties of the minimally processed fruit chunks are treating with 1000ppm citric acid and 200ppm ascorbic acid followed by dipping in calcium chloride solution at 10 °C for 2 minutes. It was found that clear polyvinyl chloride was the best packaging material, among the many packing materials tested, to store the minimally processed fruit chunk. The product, enclosed in sealed PVC pouches, retained the sensory qualities of fresh fruit for period of 14 days under refrigeration.