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POSTHARVEST MANAGEMENT OF MANGO FOR DISTANT MARKETING

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ABSTRACT

India produces about 9.5 million tones of mangoes i.e. 63% of total world om India because of huge domestic demand and lack of postharvest infrastructure and skills. The mango sensitivity to chilling injuries, high degree of biological variation and lack of response to CA conditions, limits the shelf life of mangoes to 2-4 weeks, even under ideal handling conditions, so expensive air-trade or sea-trade only to nearby countries is possible. In recent years developments, like availability of high rise of mango harvesters, CFB boxes for individual packaging of the fruits, pre-harvest and postharvest protocols of mango, which include pre-harvest spray schedule, fertilizer, irrigation and orchard sanitation practices and maturity indices, desaping, grading, packaging, temperature management, VHT etc and inspection and certification of export consignments, makes India as a reliable and competitive supplier of mango in the world. Long-term storage (> 2 weeks) of mature mangoes and their subsequent ripening does not seem to be economically viable, because of latent infection of anthracnose and stem-end-rot as the spores resting deep in lenticels are not killed by chlorine wash, hot water or bavistin dips and non-registration of effective fungicides (Prochloraz, Thiobendazole, Imazalil etc.) for use in mango in the country. Some of the strategies for maintenance of post-pick quality in mango are discussed.