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## PROGRAM AND ABSTRACTS

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## MANGO

PRODUCTION AND QUALITY

UNDER SUSTAINABLE ENVIRONMENT

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**Embrapa**

MATURITY STAGE AND STORAGE TEMPERATURE ON THE  
CONSERVATION OF MANGO cv. TOMMY ATKINS

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The research was carried out with the objective of studying the influence of the maturity stage and storage temperature on the conservation of mango (*Mangifera indica* L.) cv. Tommy Atkins at Petrolina, Pernambuco State, Brazil. Fruits were harvested from a commercial orchard at maturity stages 2 and 3, according to flesh color. After harvest, part of the fruits was taken to a Lab of Embrapa Semi-Arid and evaluated regarding flesh color, consistency, total soluble solids (TSS), total titratable acidity (TTA), and TSS/TTA ratio. The others were submitted to post-harvest treatments required for mango exporting, and stored at temperatures of 6, 7 and 8°C and relative humidity of  $67 \pm 5\%$ . After 18 days of storage, part of the fruits was taken for analysis of quality and the remaining was stored at room temperature for three days and submitted to the same analysis of quality. The results allow to conclude that mangoes harvested at maturity stage 3, stored for 18 days at 8°C and  $67 \pm 5\%$  RH show, after maturity at room temperature, better quality without any cold damage.