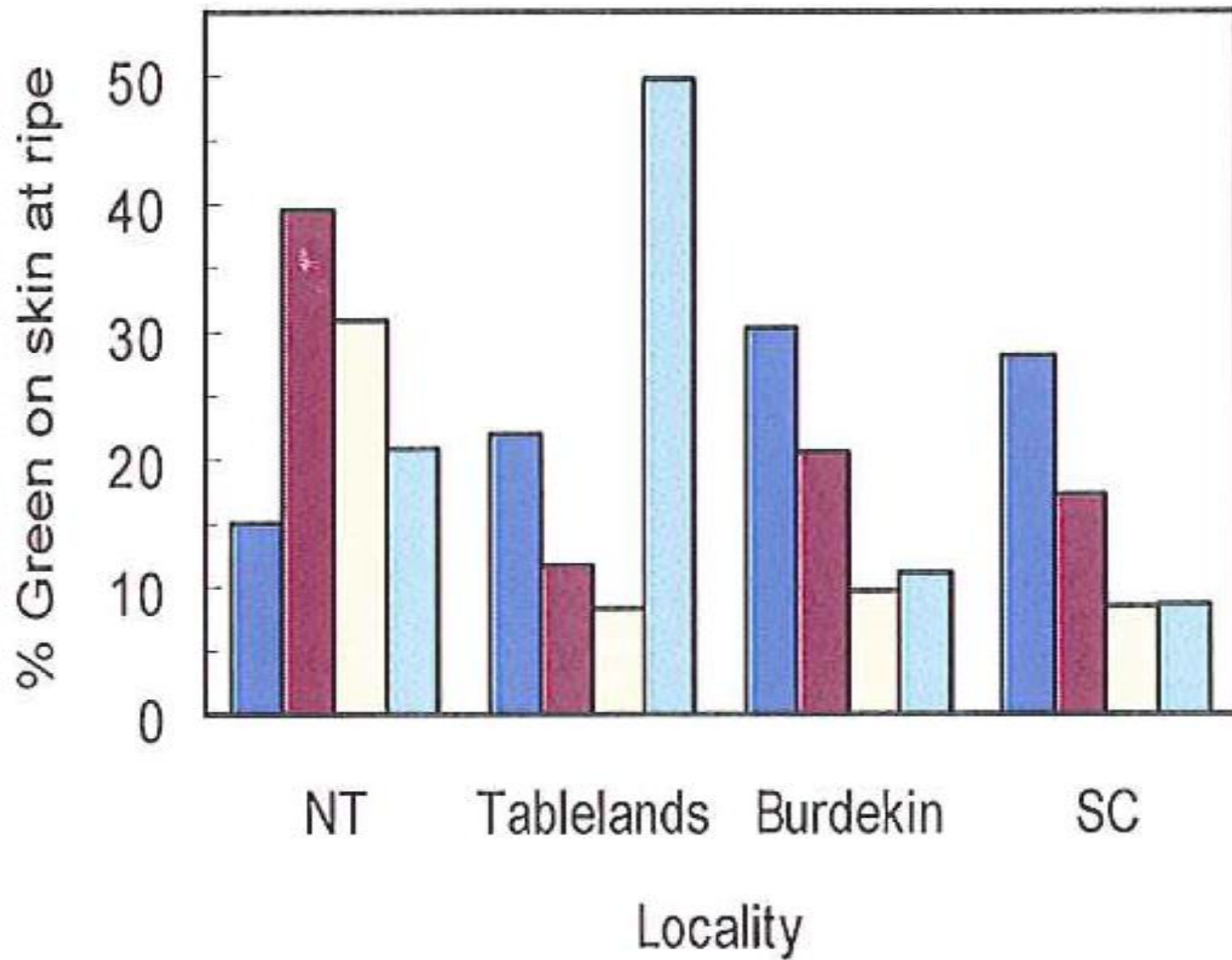


Mango Quality

Greens skin at Ripe



Factors that cause green fruit

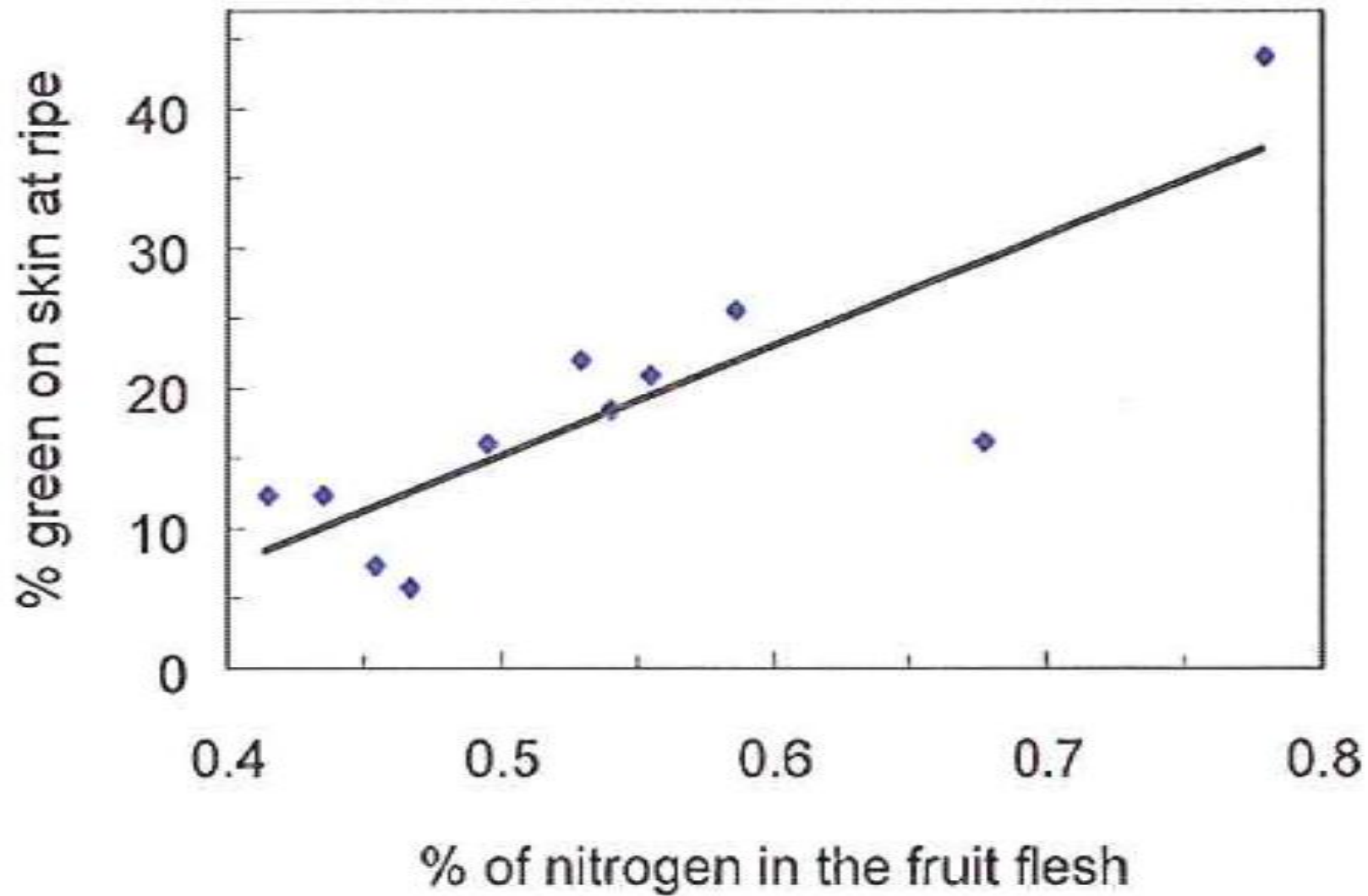
Orchard management

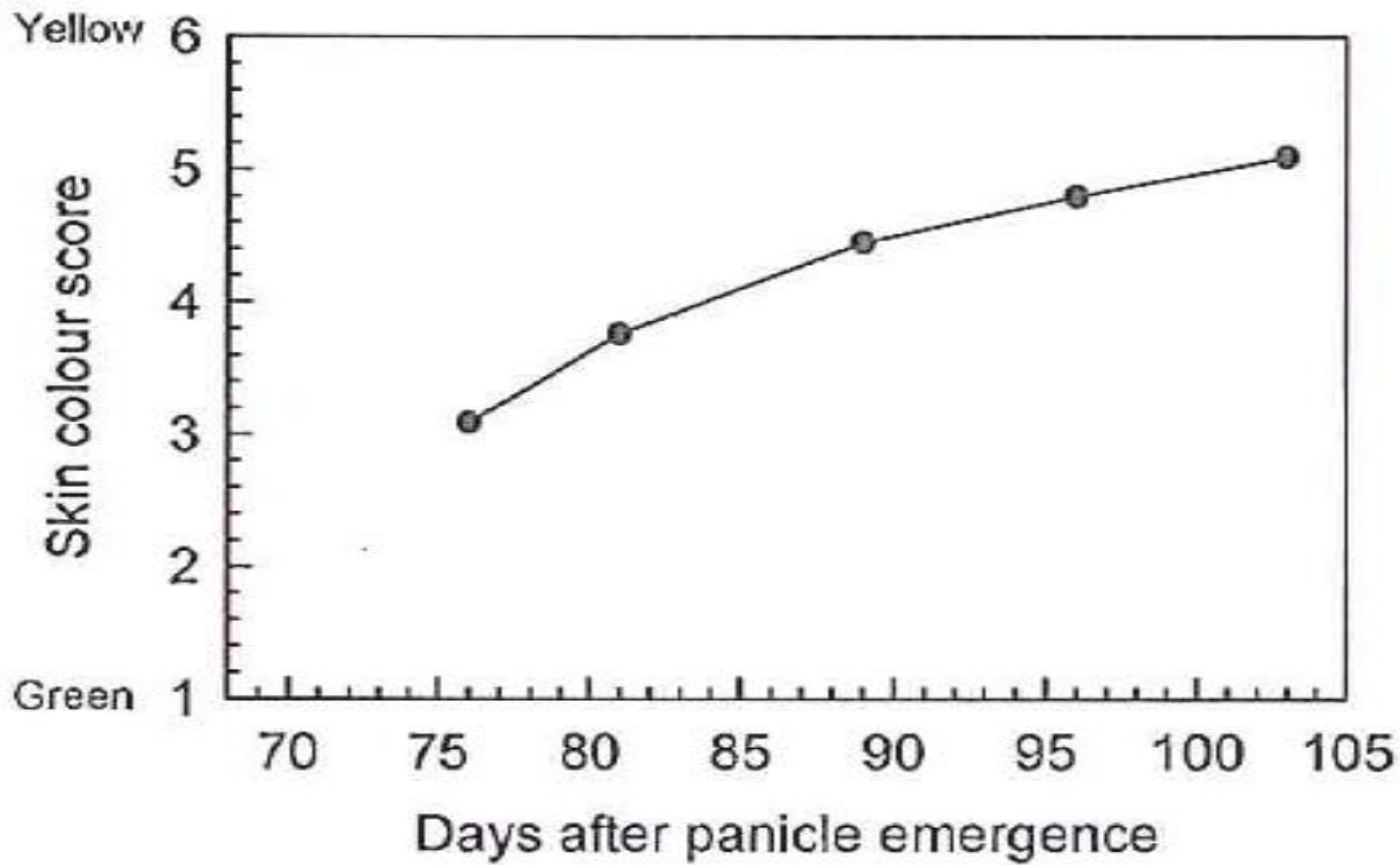
- Nitrogen
- Water stress
- Maturity
- Shade

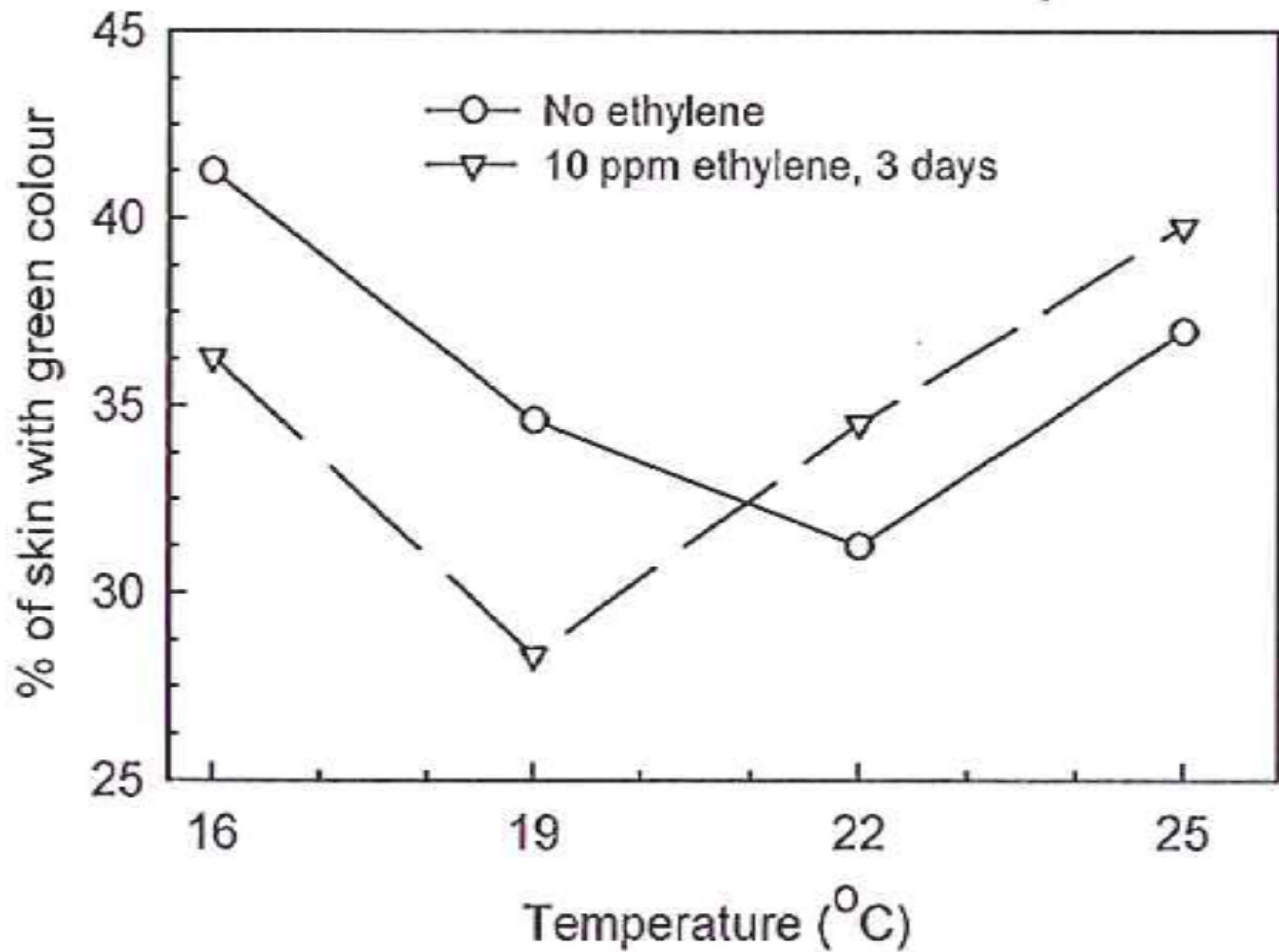
Factors that cause green fruit

Postharvest practices

- Temperatures and Ethylene mis-treatment
- Over 5% carbon dioxide in ripening rooms
- Factors that cause fruit stress such as heat







Increase yellow skin colour by:

Pre-harvest

- Avoid excessive nitrogen fertilisation
- Ensure that trees receive adequate water
- Maintain an open tree canopy and avoid crowding of trees to improve light penetration

Increase yellow skin colour by:

Postharvest

- Harvest only mature fruit
- Minimise the risk of fruit injury
- Ripen fruit at 18-22°C with 10 ppm ethylene for two-three days
- Do not ripen at low temperatures and do not use low temperatures with more than 50 ppm ethylene
- If ripening has to be delayed, hold the fruit at 10-13°C, then ripen under ideal conditions.
- Make sure that the temperature inside the pallet does not get too high during ripening

NIR

Accurate on average, but variable on individual fruit

Flesh colour units	Percentage of fruit
Underestimated by 3	0
Underestimated by 2	3
Underestimated by 1	17
Accurate	35
Overestimated by 1	30
Overestimated by 2	13
Overestimated by 3	2
Accurate to within one unit	82