

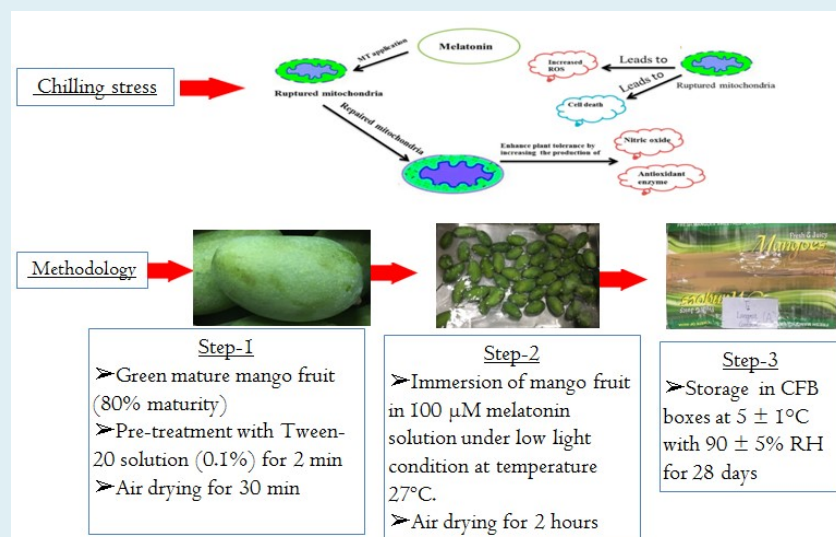
Exogenous Application of Melatonin on Mangoes for the Extension of Shelf Life under Low Temperature Storage

Salient features

- Standardized protocol for shelf life extension of mangoes through exogenous application of melatonin.
- Reduced chilling injury
- Melatonin application maintained the physicochemical properties, enzymatic and non-enzymatic antioxidant

Advantages

- ✓ The application of melatonin can extend the availability of mango cv. *Langra* by additional 14 days.
- ✓ High quality retention of mango



Process Technology / Product developed by

Dr. Sunil Pareek, Department of Agriculture and Environmental Sciences
National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli
131028, Sonapat, Haryana
neeraj.niftem@gmail.com

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More information

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