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POST HARVEST HANDLING, STORAGE AND MARKETING OF MANGO

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ABSTRACT : Mango (*Mangifera indica* L.) is one of the most important tropical and subtropical fruits of the world. It is reported to be grown in more than hundred countries with total production of about 30 million tonnes. India contributes about 57.6 per cent (12.20 million tones) of world mango production and is grown throughout the length and breadth of the country (all the states). India is a rich source of mango varietal wealth as more than 1300 varieties have commercial status and cultivated on large scale. The National productivity of India is stagnant between 7.5 to 8.5 as against world average of around 12 to 15 t/ha. A great post harvest care should be taken during the handling in terms of movement and transport of mango from field to local market, local market to terminal market and to the commercial packing house or processing unit. The principle factors governing post harvest include physical, physiological, mechanical, and hygienic conditions. Post harvest losses can be minimized by adopting certain post harvest management and conservation technologies. Post harvest technologies for mango are such as harvesting, grading, post harvest treatment, packaging, ripening, storage, transportation etc.

Key Words: Mango, post harvest management, grading, packaging, ripening, storage.