

HOT WATER TREATMENT AS AN ALTERNATIVE CONTROL  
OF POSTHARVEST DECAY OF MANGO<sup>1</sup>

Mohammad Menhazuddin Choudhury<sup>2</sup>, Tatiana Silva da Costa<sup>2</sup> and José Barbosa dos Anjos<sup>2</sup>

<sup>1</sup>Financial Support CNPq.

<sup>2</sup>Embrapa Semi-Árido, C.P. 23, 56300-000, Petrolina, PE, Brazil, mohammad@cpatsa.embrapa.br

Poor fruit quality and short shelf life are serious problems of mango marketing, specially for export. Postharvest fungal diseases is one of the main reasons for extensive losses of mangoes. In northeast Brazil, *Lasiodiplodia theobromae*, *Colletotrichum gloeosporioides* and *Alternaria alternata* are the major causes of postharvest decay in mangoes. For exportation, a non-chemical postharvest treatment is essential to ensure adequate control of postharvest pathological deterioration. This study was undertaken to determine the effects of hot water treatment to control postharvest decay of mango. Fruits of mango cv. Tommy Atkins were artificially inoculated with *L. theobromae* or *C. gloeosporioides*. After 48 h of incubation, the fruits were immersed in hot water at 53°C for *L. theobromae* and 50°C for *C. gloeosporioides* for times of upto 20 minutes. The treated fruits then were cooled to room temperature and stored at 10±1°C for two weeks. After storing, the fruits were maintained at 20±1°C and evaluated for decay control. The results showed that hot water treatment reduced postharvest decay 54.4% for *L. theobromae* and 70.5% for *C. gloeosporioides* during 20 minutes.